

BODEGA GARZÓN

URUGUAY

SINGLE VINEYARD PINOT NOIR 2024

THE CLONES PLANTED IN THIS VINEYARD BLOCK GROW IN A HIGH MINERAL CONTENT SOIL. THE SITE IS REFRESHED BY OCEANIC BREEZES WHICH ALLOW THE FRUIT TO FULLY DEVELOP AND GIVE A DISTINCT CHARACTER TO THE WINE.

Of carmine red, this Pinot Noir is bright, elegant and expressive with aromas of cherry and rose. In the palate, red fruit flavours and a touch of earthiness unfold. This is a complex wine, with notes of mocha in the finish from its barrel ageing.



TECHNICAL SHEET

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| VARIETAL | 100% Pinot Noir | AGING | 12 to 18 months in untoasted French oak casks |
| REGION | Garzón, Uruguay | BOTTLING DATE | October 2025 |
| ALCOHOL | 12.5% | OENOLOGICAL CONSULTANT | Alberto Antonini |
| RESIDUAL SUGAR | 2.3 g/L | WINEMAKER | Germán Bruzzone |
| ACIDITY (H2T) | 5.3 g/L | | |
| PH | 3.51 | | |
| FERMENTATION | 80 HL Cement Tanks | | |

Bodega Garzón is close to Punta del Este, La Barra, and Jose Ignacio – Uruguayan Paradise at its best, with mesmerizing landscapes.

Located eleven miles from the Atlantic Ocean, our estate has more than 1,000 small vineyard blocks covering its hillside slopes, which benefit from varying microclimates, different levels of humidity, and an intense canopy management. These factors allow the vines to develop with maximum exposure to the sun providing rich, expressive fruit. The vineyards are surrounded by lush forests, rocky soils, granite boulders, and naturally occurring palm trees.

