

The greatest wines of the world are produced where a grape varietal finds the ideal conditions to express itself in a natural and authentic way. At Bodega Garzón, we are guided by a philosophy to fully express our unique terroir with wines that are pure, have distinct tension, and a vitality that leads to delicious drinkability.

## PINOT GRIGIO ESTATE 2017

The Estate tier is sourced 100% from our vineyards.



Light straw gold in color, our Pinot Grigio is decidedly complex with a vibrancy and fresh acidity that appeals. The bouquet is full of fruit and intense aromatics reminiscent of white pulp fruits such as pear and apple. As you sip, flavors unfold to reveal guava, quince, and even a faint almond.

## TECHNICAL SHEET

VARIETAL 100% Pinot Grigio

REGION | Garzón, Uruguay ALCOHOL | 12.5%

RESIDUAL SUGAR | 2.5 q/L

ACIDITY (H2T) 6.8 q/L

PH | 3.1

FERMENTATION | Traditional, with

controlled temperature,

in Stainless Steel Tanks

AGING 3 to 6 months

on the lees in Stainless Steel Tanks

BOTTLING DATE | May 2017

OENOLOGIAL | Alberto Antonini

CONSULTANT

WINEMAKER Germán Bruzzone

VITICULTURIST | Eduardo Félix

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, the estate has more than 1,000 small vineyard blocks covering its hillside slopes that benefit from varying microclimates, different levels of humidity, and 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 a lush forest, rocky soils, boulders, and palm trees.

