

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.

THE REAL PROPERTY OF

PINOT NOIR ROSÉ ESTATE 2016

The Estate tier is sourced 100% from our vineyards.



With a pale pink onion skin colour, our Pinot Noir Rosé is characterized by its freshness and delicacy, highlighting notes of Bing cherry and wild strawberries. Elegant, with marked acidity and a mineral finish that expresses the authenticity of our soil.

TECHNICAL SHEET

VARIETAL 100% Pinot Noir REGION Garzón, Uruguay ALCOHOL 14% RESIDUAL SUGAR | 2.5 g/L ACIDITY (H2T) 6.4 g/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 August 2016 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.

