

The greatest wines in the world are found 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 with distinct character and vitality, which lead to delicious drinkability.

PINOT GRIGIO ESTATE 2018

The Estate tier is sourced 100% from our vineyards.



Light straw gold in colour, our Pinot Grigio is decidedly complex and vibrant, with an appealing, fresh acidity. The bouquet is full of fruit and intense aromatics, reminiscent of white pulp fruit such as pear and apple. As you sip, the flavours unfold to reveal guava, quince, and even a faint almond taste.

TECHNICAL SHEET

VARIETAL 100% Pinot Grigio

REGION | Garzón, Uruguay ALCOHOL | 13%

RESIDUAL SUGAR 4.2 q/L

ACIDITY (H2T) 6.7 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 | June 2018

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, 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.

