

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.

SAUVIGNON BLANC ESTATE 2017

The Estate tier is sourced 100% from our vineyards.



This crisp Sauvignon Blanc has a pale yellow colour with faint greenish reflections. The aromas draw us in with citrus and tropical fruit. Mid-palate, it presents a marked acidity and fresh minerality, which evoke Garzón's soil characteristics. Delicate flavours of passionflower, lychee, and lemon rind permeate throughout the lingering finish.

TECHNICAL SHEET

VARIETAL | 100% Sauvignon Blanc

REGION | Garzón, Uruguay

ALCOHOL | 13%

RESIDUAL SUGAR | 2.5 g/L

ACIDITY (H2T) | 7.5 g/L

PH I 3.0

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, 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.

