

# BODEGA GARZÓN URUGUAY

Sauvignon  
Blanc VARIETAL  
2015



This Sauvignon Blanc is extremely fresh and vibrant, and possesses typical varietal flavors like black currant leaves, passion fruit, tart peach and pink grapefruit, along with a good concentration of fruit and flavor plus a long, crisp finish.

Its medium body and acidity, make it ideal as an aperitif, pairing well with mild tasting dishes like sushi, fish and pasta with delicate sauces.

*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 craft wines that result from the perfect integration of our terroir and different varietals.*

## TECHNICAL SHEET

<b>VARIETAL COMPOSITION:</b>	100% Sauvignon Blanc
<b>REGION:</b>	Garzón, Uruguay
<b>ALCOHOL:</b>	12.5 %
<b>RESIDUAL SUGAR:</b>	2.0 g/L
<b>ACIDITY (H2T):</b>	7.0 g/L
<b>pH:</b>	3.05
<b>AGING</b>	Stainless Steel with 6 months on the lees
<b>BOTTLING DATE:</b>	July 2015
<b>WINEMAKER:</b>	Alberto Antonini

Bodega Garzón is close to Punta del Este, La Barra and Jose Ignacio, the Uruguayan Paradise at its best, with mesmerizing landscapes, and the perfect combination of past, present and future.

Located only 11 miles from the Atlantic Ocean, more than 1,000 small vineyard blocks cover the hillside slopes and benefit from varying micro-climates, different levels of humidity and intense canopy management. This allows the vines to develop with maximum exposure to the sun providing rich, expressive fruit. The vineyards are surrounded by an extensive forest, rocky soils, boulders and natural palms. The winery's design intent is innovation and sustainability.

