

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.

VIOGNIER DE CORTE ESTATE 2020

The Estate tier is sourced 100% from our vineyards.



Our Viognier de Corte has a firm acidity with unparalleled aromatics of honeysuckle, green apple, and ripe pear. Flavours of dried apricot and white peach add to its lushness, while the steely minerality adds a refreshing element. In the mouth, it is juicy with an unctuous quality, making it an elegant wine with an intense finish.

TECHNICAL SHEET

VARIETAL Blend

REGION | Garzón, Uruguay

ALCOHOL 13.5%

RESIDUAL SUGAR | 1.9 g/L

ACIDITY (H2T) 6.1 g/L

PH | 3.15

FERMENTATION | Traditional, with

controlled temperature,

in Stainless Steel Tanks

AGING 3 months

on the lees in

Stainless Steel Tanks

BOTTLING DATE | May 2020

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.

