

## PINOT NOIR ROSÉ RESERVE 2019

Obtained from a careful selection of Pinot Noir grapes, this Rosé wine presents an elegant pale pink color. The nose is intense and fruity, with aromas reminiscent of red fruits such as cherries and strawberries. Its mouth is well balanced, with an excellent development. Its strong acidity and minerality make it an ideal wine to enjoy in marine climates.

Pairings: This fresh rosé wine is a perfect companion for Mediterranean food, tapas, sushi, salmon, and roasted fish. It is an ideal pairing for deserts with chocolate and cherry flavors. Enjoy it cold.

## TECHNICAL SHEET

VARIETAL | 100% Pinot Noir

REGION | Garzón, Uruguay

ALCOHOL 13% RESIDUAL SUGAR | 2.5 g/L

ACIDITY (H2T) | 6.5 q/L

PH | 3.28

FERMENTATION | Traditional, with controlled temperature,

in Stainless Steel Tanks

AGING 3 to 6 months

on the lees in Stainless Steel Tanks

BOTTLING DATE | May 2019

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 18km 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.

