

BODEGA GARZÓN URUGUAY

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 NOIR ROSÉ RESERVE 2018

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	AGING	3 to 6 months on the lees in Stainless Steel Tanks
REGION	Garzón, Uruguay	BOTTLING DATE	Apr 2018
ALCOHOL	13.5%	OENOLOGICAL CONSULTANT	Alberto Antonini
RESIDUAL SUGAR	3.2 g/L	WINEMAKER	Germán Bruzzone
ACIDITY (H2T)	6.3 g/L	VITICULTURIST	Eduardo Félix
PH	3.2		
FERMENTATION	Traditional, with controlled temperature, in Stainless Steel Tanks		



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.

