

Albariño 2018
Garzón, Maldonado, Uruguay

BODEGA
GARZÓN
URUGUAY



Grape Varieties	100% Albariño/Alvarinho
Winemaker	Germán Bruzzone and Alberto Antonini
Closure	Screwcap
ABV	14%
Residual Sugar	3.7g/L
Acidity	6.3g/L
Wine pH	3.2
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Bodega Garzón is a family-owned winery in Maldonado on the Atlantic coast in southern Uruguay. They pioneered viticulture in this area over 10 years ago, and have since become the standard bearer for premium wines from Uruguay. In November 2018, their pioneering status was recognised by Wine Enthusiast with the 'New World Winery of the Year' award. The vineyards at Bodega Garzón are a patchwork quilt of 1,150 individual plots of around 0.2 hectares in size, each plot carefully chosen for a specific variety according to its soil and microclimate. The winery is specially designed to operate as sustainably as possible, and is the first winery outside North America to pursue LEED certification (Leadership in Energy and Environmental Design). Built on natural terraces, the winery uses cutting-edge technology and operates using a gravity system to ensure quality and energy efficiency at every stage of production.

VINEYARDS

Located 11 miles from the Atlantic Ocean, the estate has more than 1,000 small vineyard blocks covering hillside slopes, which benefit from varying microclimates, different levels of humidity and an intense canopy management. Well-draining granitic soils and cooling Atlantic breezes allow the grapes to ripen steadily. The vineyards are surrounded by lush forests, palm trees, rocky soils and granite boulders.

VINTAGE

A relatively mild winter brought forward bud break by about two weeks. There were average levels of rainfall in spring and early summer, however the drought which followed in January caused a severe water shortage. Therefore the viticultural team used drip irrigation, thus ensuring perfect maturation in the grapes. Despite the water shortage and subsequent irrigation measures, veraison was uniform. Optimum maturation was also aided by the cooler nights which are becoming more common in the region. The wines from this vintage, with its early start and generally favourable climatic conditions, are elegant and fruit forward.

VINIFICATION

The hand-harvested grapes were pressed before being fermented in stainless-steel tanks at a cool 17°C for two weeks. The wine then spent a further 3-6 months on lees for added complexity.

TASTING NOTES

Pale yellow with a green hue, this Albariño is intense on the nose with peach and citrus aromas. The freshness and minerality on the mid-palate is superb, ably supported by a remarkable acidity which frames the juicy fruit on the crisp finish.