



Grape Varieties	<b>100% Viognier</b>
Winemaker	<b>Germán Bruzzone</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>2.2g/L</b>
Acidity	<b>6.7g/L</b>
Wine pH	<b>3.25</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## 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 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

The 2023 vintage was shorter than usual, with harvest occurring ten days earlier than normal. Spring started off dry and cool, providing ideal conditions for flowering and fruit set. However, a historic drought persisted from spring to summer, requiring nighttime irrigation from September until harvest. This careful water management was crucial to achieve the desired fruit load and ripeness for each grape variety. Despite the challenges posed by the climate, the 2023 harvest showcased the unique virtues of the Garzón vineyard. The resulting wines are of the highest quality, characterized by their complexity, depth, and rich acidity

## VINIFICATION

The hand-harvested grapes were fermented in stainless-steel tanks at 17°C for two weeks. The wine then remained in tank for a further three months on lees before blending and bottling.

## TASTING NOTES

Aromas of honeysuckle, green apple, and ripe pear open in the glass. On the palate, flavours of dried apricot and white peach add to the roundness of the wine, while the steely minerality and firm acidity add a refreshing element.