

Bodega Garzón Estate,
`Viognier de Corte` 2024
Garzón, Maldonado, Uruguay

BODEGA
GARZÓN
URUGUAY



Grape Varieties	100% Viognier
Winemaker	Germán Bruzzone
Closure	Screwcap
ABV	13%
Residual Sugar	1.6g/L
Acidity	6.6g/L
Wine pH	3.26
Bottle Sizes	75cl
Notes	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 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 2024 harvest was characterized by changeable, and at times challenging, weather. The spring and summer were mostly cool, which resulted in progressive rip-ening and the production of fruit with perfect acidity, typical of the terroir. Harvest began in early January with the sparkling bases, and ended in late March with the red varieties. 2024 is considered as a fresh vintage, with pure expression owing to the unique Atlantic influences.

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.