

Bodega Garzón Estate,
`Pinot Noir Rosé de Corte` 2024
Garzón, Maldonado, Uruguay

BODEGA
GARZÓN
URUGUAY



Grape Varieties	100% Pinot Noir
Winemaker	Germán Bruzzone
Closure	Screwcap
ABV	13.5%
Bottle Sizes	75cl

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 that benefit from varying microclimates, different levels of humidity and intense canopy management. These factors allow the vines to develop with maximum exposure to the sun, resulting in fruit that is rich and expressive. The vineyards are surrounded by lush forest, rocky soils, palm trees and granite boulders.

VINTAGE

The 2024 vintage in Garzon will be remembered for its changeable and at times challenging weather. The spring and summer were mostly cool, which resulted in a progressive ripening prior to harvest. The resulting fruit shows great expressiveness and a unique Atlantic identity.

VINIFICATION

Following careful sorting, the grapes were destemmed at the winery. After gentle pressing, they spent time on skins to extract colour before fermentation took place in stainless-steel tanks for roughly two weeks. The wine then spent between three and six months on its lees in stainless-steel tanks prior to bottling.

TASTING NOTES

A delicate pale salmon colour, this Pinot Rosé de Corte is elegant and expressive. Its intense aroma is reminiscent of fresh strawberries and blackberries. Crisp, with a distinct minerality and balanced acidity. Notes of cherry weave throughout and continue in the aromatics.