

Bodega Garzón Single Vineyard,
Single Vineyard Albariño 2025
Garzón, Maldonado, Uruguay

BODEGA
GARZÓN
URUGUAY



Grape Varieties	100% Albariño/Alvarinho
Winemaker	Germán Bruzzone
Closure	Natural Cork
ABV	14%
Residual Sugar	2g/L
Acidity	7.2g/L
Wine pH	3.21
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 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. Grapes are sourced from a south-facing plot, which ensures shelter from intense sunlight and direct exposure to the ocean breeze enhancing the vibrant minerality and the natural acidity of the Albariño grape.

VINTAGE

Spring was cool, allowing for even flowering and fruit set, a strong foundation for summer. Ideal conditions continued with stable weather and cool nights through ripening, boosted with supplementary irrigation that ensured optimal water balance. Harvest began on 23rd January and the grapes showed the full potential of the estate. Thanks to favourable weather conditions and careful vineyard management, the vibrant character of the region was reflected in the resulting wines.

VINIFICATION

The hand-harvested grapes were fermented in 80-hectolitre cement tanks at controlled temperatures. After fermentation, the wine was aged for 8 months in cement tanks, with lees contact to add texture and complexity. It was then bottled in December 2025.

TASTING NOTES

Straw gold in colour, this Albariño is fresh and vibrant, presenting tropical fruits and floral notes on the nose. On the palate, this wine expresses a round and fresh body, with saline and mineral rich undertones, giving it a marked sense of place.