

ESTATE 1889.

CREMASCHI® FURLOTTI



EDICIÓN LIMITADA

CARIGNAN



Our Carignan Edición Limitada showcases a deep garnet color and an enticing bouquet of dark berries, black cherries, and subtle herbal notes. This wine's full-bodied palate offers a rich and velvety texture, highlighting flavors of blackberries, plums, and hints of licorice. Well-integrated tannins contribute to its smoothness and structure, while a touch of oak aging imparts delicate vanilla undertones. The finish is long and satisfying, leaving a lingering impression of dark fruit and spices.

Pairs excellently with grilled meats, particularly lamb and beef, as well as hearty stews and dishes with robust flavors. Its bold character makes it a perfect companion for rustic and flavorful cuisines.

FAMILY & VINEYARD

An Italian-rooted family with 130 years of winemaking experience, now led by brothers Sebastian and Andres. The family history includes two knights and an inventor: Angel Furlo i founded the first Finca in Mendoza and was knighted by the Italian king, while Victor Cremaschi patented the Continuous Fermentation Process.

The winery is in San Javier de Loncomilla, surrounded by two rivers and the Andes mountain range. Their Peñasco vineyard has poor granite soil that's perfect for white wines as it preserves acidity and red wines as it creates fresher and lighter wines with vibrant acidity. The wines have high antioxidant levels due to a major temperature variation of up to 20°C/30°F.



WINEMAKING AND AGING

Varietal composition	100%
Fermentation container	Stainless steel
Fength of alcoholic	28 days
Fermentation temperatur	Between 22 and 25 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolctc fermentation	100%
Type of aging Container	Barrels 14 months
Age of Barrels	30% second use, 70% third use
Type of oak	French
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

VINEYARD AND PRODUCTION INFO

Valley	Maule
Vineyard name	-
Soil composition	Stony alluvial, franc soil
Training method	goblet / head
Elevation	60 mts above sea level
Exposure	East to west
Year vineyard plated	1970

ANALYTICAL DATA

Al.°C	13,5
Ph	3,52
TA (g/L)	3,82
RS (g/L)	2,01

