

ESTATE 1889.

CREMASCHI® FURLOTTI



LIMITED EDITION

GARNACHA

Our Garnacha Limited Edition presents a vibrant ruby-red color and an alluring aroma of ripe red berries, such as strawberries and raspberries, with floral nuances and a hint of black pepper. This wine's medium-bodied palate offers a smooth and velvety texture, showcasing flavors of cherries, plums, and a touch of spice. The well-balanced acidity adds freshness and liveliness to the wine, while gentle oak aging contributes subtle notes of vanilla and toast. The finish is lingering and harmonious, leaving a pleasant memory of the fruit-forward character.

Pairs wonderfully with grilled meats, roasted vegetables, and dishes with Mediterranean herbs. Its fruity and approachable nature makes it an excellent companion for various cuisines and social gatherings.

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 20 and 25°C (73-79°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	Cauquenes
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	1968

ANALYTICAL DATA

Al.°C	13
Ph	3,39
TA (g/L)	4,51
RS (g/L)	1,95

