

ESTATE 1889.

# CREMASCHI®

## FURLOTTI

### Gran Reserva



CHARDONNAY

*Chardonnay Gran Reserva presents a brilliant golden color with enticing aromas of tropical fruits, and subtle notes of vanilla and toasted oak from barrel aging. This full-bodied white wine showcases a creamy texture and well-balanced acidity, delivering flavors and citrus zest on the palate. The wine's elegant finish reveals a touch of butter and a lingering minerality. Chardonnay Gran Reserva displays excellent aging potential, further enhancing its complexity and richness over time.*

*Food Pairing: This versatile Chardonnay complements a wide array of dishes, including grilled seafood, creamy pasta, roasted chicken, and soft cheeses. Its character makes it a excellent choice for celebratory occasions and fine dining experiences.*

#### VINEYARD

Nestled within San Javier de Loncomilla's stunning landscape, the winery is enveloped by the embrace of two serene rivers and the towering Andes mountain range. From the Pangal Vineyards, specifically lot 18, comes the Chardonnay Gran Reserve, a testament to the unique terroir. The vineyard, marked by stony alluvial franc soil, yields a modest 9,000 kg per hectare due to its low fertility, boasting and a harmonious canopy balance.

The Chardonnay grapes, harvested at the end of March, undergo meticulous handpicking. The fermentation process unfolds over a gentle temperature range of 15 to 16°C across 30 days. A distinct approach is taken, with 50% of the juice fermenting in new French oak barrels at 18°C. This maturation within the barrels extends for approximately 6 months, with the wine thoughtfully resting above its lees and undergoing periodic batonnage.

To accentuate complexity and texture, 50% of the wine experiences partial malolactic fermentation, contributing an added layer of creaminess. In every bottle of the Chardonnay Gran Reserve, the essence of the surroundings, meticulous viticultural practices, and thoughtful winemaking techniques converge, offering a sensory journey that reflects the artistry of the land and its custodians.



#### WINEMAKING AND AGING

Varietal composition	100%
Fermentation container	Stainless steel/Barrels
Fength of alcoholic fermentation	15 days
Fermentation temperatur	between 15 and 16 °C (59-61°F)
Maceration technique	Gentle Pumpover
Malolctc fermentation	100%
Type of aging Container	8 months Barrels
Age of Barrels	100% first use,
Type of oak	French
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

#### VINEYARD AND PRODUCTION INFO

Valley	Loncomilla
Vineyard name	Pangal
Soil composition	Stony alluvial, franc soil
Training method	Vertical shoot position
Elevation	60 mts above sea level
Exposure	East to west
Year vineyard plated	2006

#### ANALYTICAL DATA

Al.°C	13,5
Ph	3,24
TA (g/L)	3,71
RS (g/L)	3,9

#### FAMILY HISTORY

Our winemaking tradition begins in Italy, followed by Angel Furlotti, our great-grandparents arriving in America in 1889. Four generations later and more than 130 years of many stories to remember, this centennial tradition continues in Chile's Loncomilla Valley.

Cremaschi Furlotti remains a family owned and managed winery. Our Rich tradition, privileged nature, and passion are key elements to producing a unique wine with character.

