

ESTATE 1889.

CREMASCHI®

FURLOTTI

Gran Reserva



CARMENERE

Carmenere Gran Reserva exhibits a deep ruby-red color with violet hues. Its aromatic profile delights with ripe red fruit aromas like plums and cherries, complemented by subtle notes of black pepper, tobacco. To full body showcases well-integrated tannins, offering a smooth and velvety mouthfeel. On the palate, flavors of blackberries, red currants, and a touch of smokiness create a harmonious ensemble, leading to a long, satisfying finish. Carmenere's unique character adds allure to this Gran Reserva, making it a must-try for wine enthusiasts seeking a distinct and flavorful experience.

Food Pairing: Carmenere Gran Reserva pairs beautifully with grilled meats, particularly beef and lamb, as well as hearty stews and rich pasta dishes. It also complements well-aged cheeses and dishes with earthy flavors like mushroom risotto. Enjoy this wine on special occasions or to fully appreciate its complexity and depth.

VINEYARD

Located in the San Javier de Loncomilla, the winery enjoys a unique setting, embraced by two winding rivers and the majestic Andes mountain range. The essence of this terroir is captured in the Carmenere Gran Reserve, sourced from the Pangal Vineyards, specifically lot 14. These vineyards located stony alluvial franc soil, originating from aged alluvial terraces, which yield a modest 10,000 kg per hectare of concentrated grapes.

To ensure premium quality, meticulous care is taken in nurturing the vines. A month prior to the end-of-April harvest, complete leaf removal is conducted around the grape clusters, mitigating any vegetal notes. The handpicked grapes then undergo fermentation in the temperature range of 26 to 28°C over a span of 30 days. Following this, the wine embarks on a 12-month journey in French oak barrels, constituting 70% of the aging process. This maturation imparts the wine with a harmonious roundness, intricate complexity, and an appealing textural dimension.

In every sip of this Carmenere Gran Reserve, the profound natural surroundings and expert viticultural techniques converge, offering an embodiment of the land's character and a testament to the winemaking artistry that nurtures it.



WINEMAKING AND AGING

Varietal composition	100% Carmenere
Fermentation container	Stainless steel
Fength of alcoholic fermentation	8 days
Fermentation temperatur	between 26 and 28 °C (79-82°F)
Maceration technique	Gentle Pumpover
Malolctc fermentation	100%
Type of aging Container	12 months barrels
Age of Barrels	25% first use, 50% second use, 25% third use
Type of oak	French / American
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	2004

ANALYTICAL DATA

Al.°C	13,5
Ph	3,57
TA (g/L)	3,67
RS (g/L)	3,1



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.