

ESTATE 1889.

CREMASCHI®

FURLOTTI

Gran Reserva



CABERNET SAUVIGNON



Cabernet Sauvignon Gran Reserva presents a deep garnet color and an enticing bouquet of ripe black fruits, such as blackcurrants and blackberries, intertwined with hints of cedar, tobacco, and vanilla from oak aging. Its full-bodied nature boasts velvety tannins and a rich texture. On the palate, luscious flavors of dark cherries, cassis, and a touch of dark chocolate unfold, leading to a long, satisfying finish. This wine showcases excellent aging potential.

Food Pairing: The Cabernet Sauvignon Gran Reserva pairs wonderfully with grilled red meats, hearty stews, aged cheeses, and dishes with robust flavors. Its structure and depth make it a delightful companion to enjoy with fine dining experiences and special occasions.

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 fermentation	25 days
Fermentation temperatur	Between 25 and 28°C (77-82°F)
Maceration technique	Gentle Pumpover
Malolctc fermentation	100%
Type of aging Container	70% Barrels, 30% S. steel
Size of aging container	12 months
Age of barrels	25% first use, 50% second use, 25% third use
Type of oak	French
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

VINEYARD AND PRODUCTION INFO

Valley	Loncomilla
Vineyard name	Peñasco
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	3,54
TA (g/L)	3,13
RS (g/L)	3,19

