

ESTATE 1889.

# CREMASCHI®

## FURLOTTI

### Gran Reserva



MERLOT

*Merlot Gran Reserva boasts a deep garnet color with a bouquet of ripe red and black fruits, hints of vanilla, cedar, and spice. It offers a velvety, medium to full-bodied palate with flavors of dark chocolate, black currants, and a touch of tobacco, leaving a lingering impression. This wine's refined structure and balanced acidity enhance its aging potential, making it an exquisite choice for those seeking a sophisticated and well-rounded wine.*

*Food Pairing: Merlot Gran Reserva pairs exceptionally well with roasted meats, pasta dishes, and flavorful cheeses, making it a captivating addition to any table.*

#### 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	95% Carmenera, 5% Petit Verdot
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	70% Barrels,30% S.Steel
Age of Barrels	20% first use, 40% second use, 40% third use
Type of oak	French / American
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	3,52
TA (g/L)	3,54
RS (g/L)	3,59

