

ESTATE 1889.

CREMASCHI®

FURLOTTI

Gran Reserva



PINOT NOIR



Pinot Noir Gran Reserva showcases a beautiful ruby-red hue and a captivating bouquet of red berries, cherries, and subtle floral undertones. This elegant wine offers a light to medium body with silky tannins, exuding flavors of strawberries, raspberries, and a hint of earthiness. Its well-balanced acidity enhances the freshness, while gentle oak aging adds notes of vanilla and spice. The lingering finish is delicate and refined, reflecting the grape's character.

Food Pairing: Pinot Noir Gran Reserva pairs exquisitely with dishes such as roasted duck, grilled salmon, mushroom risotto, and soft cheeses. Its versatility and finesse make it a perfect choice for sophisticated gatherings and intimate dining experiences.

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 Furlotti 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
Length of alcoholic fermentation	8 days
Fermentation temperature	Between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolactic fermentation	100%
Type of aging Container	50% Barrels, 50% S.Steel
Age of Barrels	35% first use, 65% second 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	2007

ANALYTICAL DATA

Al.°C	13
Ph	3,56
TA (g/L)	3,51
RS (g/L)	3,09

