

ESTATE 1889.

# CREMASCHI® FURLOTTI



## EDICIÓN LIMITADA

### MALBEC



*Our Malbec Edición Limitada displays an intense, deep purple color and an enticing aroma of ripe blackberries, plums, and violets, accompanied by subtle hints of cocoa and spice. This wine's full-bodied palate offers velvety tannins, revealing rich flavors of dark fruits, black cherries, and a touch of tobacco. Its well-balanced acidity enhances the wine's freshness and structure, leading to a long and satisfying finish with lingering fruit notes.*

*Pairs exceptionally well with grilled meats, especially beef and lamb, as well as hearty stews and dishes with smoky or spicy elements. Its bold and robust character makes it a perfect choice for savory and indulgent culinary 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 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	27 days
Fermentation temperatur	Between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolctc fermentation	50%
Type of aging Container	Barrels 14 months
Age of Barrels	50% first use, 25% second use 25% third use
Type of oak	French / American
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

#### VINEYARD AND PRODUCTION INFO

Valley	Maipo
Vineyard name	-
Soil composition	Stony alluvial, franc soil
Training method	Vertical shoot position
Elevation	60 mts above sea level
Exposure	East to west
Year vineyard plated	2010

#### ANALYTICAL DATA

Al.°C	14
Ph	3,62
TA (g/L)	3,65
RS (g/L)	2,85

