

ESTATE 1889.

CREMASCHI[®]

FURLOTTI

RESERVA



The Carménère Reserva reveals a deep garnet hue and entices with an inviting bouquet of blackberries, plums, and a subtle touch of green pepper and spices. The palate offers a medium to full-bodied texture, showcasing flavors of ripe cherries, blackcurrants, and hints of cocoa. Its velvety tannins and well-balanced acidity lead to a smooth, lingering finish.

This Carménère Reserva pairs wonderfully with herb-marinated grilled lamb chops, as the wine's richness complements the succulent lamb, creating a delightful and satisfying gastronomic experience.

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% Carmenere
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%
Age of Barrels	70% First use 30% Second use
Type of Oak	French-American/6 Months
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 planted	2004

ANALYTICAL DATA

Al.°C	13,5
Ph	3,65
TA (g/L)	3,21
RS (g/L)	3,39

