

ESTATE 1889.

# CREMASCHI® FURLOTTI



## RESERVA

### CABERNET SAUVIGNON



*The Cabernet Sauvignon Reserva presents a deep ruby color and offers an enticing bouquet of blackberry, black cherry, and subtle vanilla notes. On the palate, it showcases flavors of ripe dark fruit, such as blackcurrant and plum, alongside hints of tobacco and dark chocolate. With well-integrated tannins and a balanced acidity, it provides a smooth and velvety mouthfeel.*

*This Reserva pairs excellently with grilled meats, especially beef tenderloin or lamb chops, enhancing the savory richness of both the wine and the dish. A delightful choice for a hearty meal.*

#### 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% Cabernet Sauvignon
Fermentation container	Stainless steel
Fength of alcoholic fermentation	20 days
Fermentation temperatur	between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolctc 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	Maule
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	2004

#### ANALYTICAL DATA

Al.°C	13°
Ph	3,67
TA (g/L)	3,23
RS (g/L)	3,14

