

ESTATE 1889.

CREMASCHI® FURLOTTI



RESERVA

MERLOT

The Merlot Reserva exhibits a vibrant ruby red color and entices the senses with aromas of ripe red berries, plums, and delicate hints of spice. Its velvety texture coats the palate with flavors of juicy cherry, raspberry, and a touch of mocha. With soft, well-integrated tannins, this Reserva offers a harmonious balance and a lingering finish.

It pairs wonderfully with roasted poultry, pork tenderloin, or mushroom risotto, as it complements the dishes' earthy flavors and adds a touch of elegance to the dining experience. A versatile and satisfying choice for any occasion



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% Merlot
Fermentation container	Stainless steel
Fength of alcoholic fermentation	8 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% Secon 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 plated	2004

ANALYTICAL DATA

Al.°C	13,5
Ph	3,61
TA (g/L)	3,3
RS (g/L)	3,45

