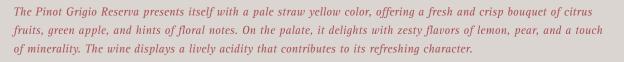
# . v<sup>state</sup> 1889. CREMASCHI® FURLOTTI



## RESERVA

PINOT GRIGIO



Pair this Reserva with light seafood dishes, such as grilled shrimp or ceviche, or enjoy it as an aperitif. Its vibrant flavors and clean finish make it a perfect choice for warm, summer days.

### 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	8 days
fermentation	
Fermentation	Between 25 and 28 °C
temperatur	(77-82°F)
Maceration technique	Gentle Pumpover
Malolctic fermentation	100%
Type of Aging Container	Stainless steel
Type of Oak	-
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	2011

#### ANALYTICAL DATA

Al.∘C	13,5°
Ph	3,2 STATE
TA (g/L)	3,7
RS (g/L)	3,10 CRP ***
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CREMASCHI

FURLOTTI

RESERVA

PINOT GRIGIO

D.O. VALLE DEL LONCOMILLA 2022

CHILE