

ESTATE 1889.

CREMASCHI® FURLOTTI



EDICIÓN LIMITADA

VÉNERE



Véneré, a full deep ruby color with intense aromas of ripe red fruit, berries, cassis, with some tabacco and fumé character. In the palate the wine shows ripe round tanins, full body, beautiful structure and complexity and a long finish. Has a good personality and express a terroir identity of the hills of the Andes in the Loncomilla Valley.

Here, the ecological conditions are outstandingly favourable for premium wine production. Stony and volcanic soil with a subhumid mediterranean clima. Serve with roast meats, rich patés, venison, game birds, mushrooms, cheeses like gruyere and livarot.

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	60% Carmenere, 20% Sauvignon, 20% Syrah
Fermentation container	Stainless steel
Fength of alcoholic	8 days
Fermentation temperatur	Between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolctc fermentation	100%
Type of aging Container	Barrels 18 months
Age of Barrels	80% First Use 20% Second Use
Type of oak	French
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	2007

ANALYTICAL DATA

Al.°C	14,5
Ph	3,52
TA (g/L)	3,65
RS (g/L)	2,65

