

ESTATE 1889

CREMASCHI® FURLOTTI



EDICIÓN LIMITADA

VÉNERE



Vénere presenta un color rojo rubí violáceo lleno y profundo de intensos aromas a frutos rojos maduros, berries y cassis enmarcados por notas a tabaco y elegante carácter fumé. En el paladar muestra taninos redondos y maduros, cuerpo lleno, hermosa estructura, complejidad y un largo final. Este vino posee gran personalidad y expresa identidad de "terroir" de las colinas del Valle del Maule. Aquí las condiciones ecológicas son ampliamente favorables para la producción de vinos premium: suelos pedregosos de origen aluvial y volcánico, clima mediterráneo subhúmedo con larga estación seca en que alcanza gran diferencia de temperaturas entre el día y la noche.

Servir con carnes rostizadas, patés, ciervo, aves de caza, hongos y variedades de quesos como Gruyere o 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
Length of alcoholic	8 days
Fermentation temperatur	Between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Maloactic fermentation	100%
Type of aging Container	Barrels 14 months
Age of Barrels	50% First Use 25% Second Use 25% Thirt Use
Type of oak	
Winemaker	French - American
Viniculturist	Gonzalo Pérez 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.ºC	14,5
Ph	3,53
TA (g/L)	3,65
RS (g/L)	3,29

