

ESTATE 1889.

CREMASCHI® FURLOTTI

SELECTION



CARMENERE

The Carmenere Classic entices with a deep garnet hue and an inviting aroma of blackberries and plums. On the palate, it presents a velvety texture, harmoniously blending flavors of dark cherries, blackcurrants, and a subtle hint of cocoa. Oak aging adds a touch of vanilla and spice, enhancing the wine's complexity. The finish is smooth and lingering, with a delightful nuance of herbs. This Carmenere Classic showcases the varietal's uniqueness, offering an elegant and captivating tasting experience.



FAMILIAL 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% Carmenere
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%
Type of aging Container	Stainless steel
Size of aging container	-
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

VINEYARD AND PRODUCTION INFO

Valley	Central
Vineyard name	-
Soil composition	Stony alluvial, franc soil
Training method	Vertical shoot positioning)
Elevation	60 mts above sea level
Exposure	East to west
Year vineyard plated	2007

ANALYTICAL DATA

Al.°C	13
Ph	3,61
TA (g/L)	3,35
RS (g/L)	3,1

