

ESTATE 1889.

CREMASCHI® FURLOTTI



SELECTION

CABERNET SAUVIGNON



The Cabernet Sauvignon Classic displays a deep ruby hue, inviting with aromas of black currants, ripe plums, and subtle hints of cedar and vanilla. On the palate, its firm tannins and well-balanced acidity complement flavors of dark cherries, blackberries, and a touch of tobacco. The wine's structured body leads to a lingering, elegant finish with notes of spice and oak. This classic Cabernet Sauvignon embodies the varietal's character, making it a delightful companion to hearty dishes or enjoyed on its own, evoking the essence of a rich, timeless red wine 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%
Fermentation container	Stainless steel
Fength of alcoholic fermentation	15 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	225 liters
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

VINEYARD AND PRODUCTION INFO

Valley	Central
Vinyar name	-
Soil composition	Stony alluvial, franc soil
Training method	Double guyot
Elevation	60 mts above sea level
Exposure	East to west
Year vineyard plated	2006

ANALYTICAL DATA

Al.°C	13°
Ph	3,65
TA (g/L)	3,47
RS (g/L)	3,4

