

ESTATE 1889.

CREMASCHI® FURLOTTI



SELECTION

MERLOT

The Merlot Classic exhibits a vibrant ruby color and exudes a captivating aroma of ripe red berries and plums. The palate is soft and velvety, showcasing flavors of cherries, blackberries, and a hint of chocolate. Gentle tannins and balanced acidity provide an elegant structure. Oak aging lends subtle notes of vanilla and spice, adding complexity. The finish is smooth and lingering, leaving a delightful impression of fruit and warmth. This Merlot Classic embodies the varietal's charm, making it a delightful and versatile choice for any occasion.



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	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	2014

ANALYTICAL DATA

Al.°C	13,5
Ph	3,50
TA (g/L)	3,3
RS (g/L)	3,45

