

ESTATE 1889.

CREMASCHI® FURLOTTI



RESERVA

CHARDONNAY

The Chardonnay Reserva boasts a brilliant golden color and entices with an alluring bouquet of ripe tropical fruits, like pineapple and mango, interwoven with subtle nuances of toasted oak and vanilla. The palate offers a rich and creamy texture, revealing flavors of baked apple, pear, and a hint of butterscotch. Its well-balanced acidity leads to a lingering, satisfying finish.

This Chardonnay Reserva pairs wonderfully with roasted chicken drizzled in creamy lemon sauce, accentuating the wine's elegance and enhancing the dining experience.

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	100%
Fermentation container	Stainless steel
Fength of alcoholic fermentation	21 days
Fermentation temperatur	Between 12 and 14 °C (54-57°F)
Maceration technique	Gentle Pumpover
Malolctc fermentation	100%
Age of Barrels	70% First use 30% Second use
Type of Oak	French-American/6 Months
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	2015

ANALYTICAL DATA

Al.°C	13,5
Ph	3,24
TA (g/L)	3,8
RS (g/L)	3,3

