

ESTATE 1889.
CREMASCHI®
FURLOTTI



RESERVA

PINOT NOIR



The Pinot Noir Reserva displays a brilliant ruby-red color and entices with an enticing bouquet of red cherries, raspberries, and floral notes. The palate offers a delicate and silky texture, showcasing flavors of strawberries, cranberries, and a hint of earthy spices. Its vibrant acidity and supple tannins lead to a smooth, lingering finish. This Pinot Noir Reserva pairs wonderfully with roasted duck breast, as the wine's finesse complements the rich and tender meat, creating an exquisite dining experience that celebrates the harmony of flavors.

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	8 days
Fermentation temperatur	between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolactic fermentation	100%
Age of Barrels	50% second use, 50% third use
Type of Oak	French
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

VINEYARD AND PRODUCTION INFO

Valley	Loncomilla
Vineyard name	-
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.°C	13°
Ph	3,5
TA (g/L)	3,49
RS (g/L)	3,45

