

ESTATE 1889.
CREMASCHI
FURLOTTI



RESERVA

RED BLEND

This Red Blend, crafted sustainably, harmoniously blends 60% Cabernet Sauvignon, 30% Carmenere and 10% Cabernet Franc. A deep ruby hue precedes aromas of blackberries, plums, and a subtle herbal touch. The palate unfolds with a medley of dark fruit, velvety tannins, and a hint of green pepper, culminating in an eco-conscious, well-balanced delight.

This wine harmonizes perfectly with grilled meats, robust stews, and aged cheeses. Serve at a temperature between 16-18°C to fully appreciate its depth and sophistication.



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	60% Cabernet Sauvignon 30% Carmenere 10% Cabernet Franc
Fermentation container	Stainless steel
Fength of alcoholic fermentation	20 days
Temperatur Fermentation	between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolctc fermentation	100%
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	

ANALYTICAL DATA

Al.°C	13,5°
Ph	3,58
TA (g/L)	3,29
RS (g/L)	3,1

