

ESTATE 1889.

CREMASCHI[®] FURLOTTI



RESERVA

SAUVIGNON BLANC



The Sauvignon Blanc Reserva boasts a pale straw color and captivates with an inviting aroma of citrus fruits, like grapefruit and lime, mingled with hints of tropical notes and fresh herbs. The palate offers a crisp and refreshing texture, unveiling flavors of passion fruit, melon, and a touch of lemongrass. Its lively acidity leads to a vibrant, lingering finish.

This Sauvignon Blanc Reserva pairs exceptionally well with grilled shrimp and a zesty mango salsa, as the wine's bright acidity complements the seafood's flavors, creating a delightful and tropical gastronomic 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%
Type of aging Container	-
Size of aging container	-
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	3,23
TA (g/L)	3,72
RS (g/L)	2,33

