



BODEGA FURLOTTI



TECHNICAL NOTE SOLUNA GRAN RESERVA

Vintage | 2009

Varietal | Malbec, Cabernet Franc, Cabernet Sauvignon

Vineyards | The vineyards are located in the Lujan de Cuyo and Maipu area, on an altitude of 600 – 800 meters above sea level.

Soil | Is primarily alluvial composed of loose sand over clay. The irrigation system is mainly Flood Irrigation.

Vineyard Production | 6000 kg/ha

Harvest | End May. All the grapes get picked by hand in 20 kg boxes. Sugar level: 240 – 265 g/l.

Winemaking | Grape selection, on two sorting tables. Cluster selection pre destemmer berry selection post destemmer.

Maceration | 20-25 days total maceration. 3-5 days cold soaking. 10-12 days fermentation in small wide stainless steel tanks, 3-4 pumpovers daily. 4-7 days extended maceration.

Ageing | Gently basket pressed before going into New French and American oak barrels. Natural malolactic fermentation in the barrels. The wine stays in barrel for 18 months and for 1 year in our underground cellar.

Tasting Notes | The wine delivers its deep purple-red color, with aromas of violets, ripe red fruits, a slight touch of spices and generous tannins. A balsamic hint and tannins that structure the middle of the mouth. A perfect combination that results in a flavorful wine with great concentration, elegance, complexity and a pure finish.



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www.bodegafurlotti.com | **Soluna wines.** Web site: www.solunawines.net