



BODEGA FURLOTTI



TECHNICAL NOTE SOLUNA PRIMUS MALBEC

Vintage | 2007

Varietal | 100% Malbec

Vineyards | The vineyards are located in the Lujan de Cuyo area, on an altitude of 600 – 1100 meters above sea level.

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

Harvest | End of April until beginning of 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 basked pressed before going into French and American oak barrels for 12-18 months.

Tasting notes | Deep red color with violet reflexes. A wine with a great potential. Complex bouquet of ripe fruits, vanilla, and chocolate. Sweet and silky tannins in a long finish.



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