



BODEGA FURLOTTI



TECHNICAL NOTE SOLUNA RESERVA MALBEC

Vintage | 2009

Varietal | 100% Malbec

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

Vineyard Production | 6000 – 8000 kg/ha

Harvest | End of March 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 basket pressed before going into second use French and American oak barrels. Natural malolactic fermentation in the barrels. The wine stays in barrel for 12 months and for 9 months in our underground cellar.

Tasting Notes | Deep ruby with violet reflections, intense cherry, blackberry, and spice aroma, well-balanced, full bodied, soft elegant tannins, long-lasting finish.



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