

Representing Star Producers Globally,



Servicing Star Markets Locally



Cremaschi Furlotti Single Vineyard Chardonnay 2015

Vitivinicola Cremaschi Barriga SA, Valle de Loncomilla, Chile

LCBO # 511097 | 13.4 % alc./vol. | \$21.95

*A beautiful and transparent white with sliced apple, light caramel, light toasted oak and cooked apricot. Full to medium body. Flavorful finish. Gorgeous. Very serious. Drink now. **Score – 94p (James Suckling, 2016)***



Terroir:

Cremaschi Furlotti, an authentic Chilean family winery with a story of 5 generations and 125 years of winemaking tradition. Located in Loncomilla Valley which has a sub-moist Mediterranean climate with warm summers that are cooled by breezes of the Pacific Ocean and the Andes Mountains. Cremaschi Furlotti is one of the first 10 Wineries which was audited and subsequently accredited by Wines of Chile as a Sustainable winery.



Vinification:

Fermentation at 15-16°C during 30 days. 50% of the juice was fermented in new French oak barrels at 18°C. Aged in oak 10 months. The wine was kept on the lees with periodic batonnage. Cold-stabilized by chilling to -4-2°C.

Variety: Chardonnay 100%

Residual Sugar: 2.54 g/L

Serving suggestion and food pairing: Serve at 12°C. Enjoy with fish and stew seafood. Excellent with smoked salmon. Try with pork chops, smoked ham, pasta with cream sauce, oyster stew.

James Suckling '16

94p

Concours Mondial de Bruxelles '16

Gold

Catad'Or Wine Awards, CL '16

Gold

Los Angeles International Wine Competition '16

Silver