

Representing Star Producers Globally,



Servicing Star Markets Locally



Cremaschi Furlotti Gran Reserva Carmenère 2019

Vitivinicola Cremaschi Barriga SA, Valle de Loncomilla, Chile

LCBO # 549741 | 13.5 % alc./vol. | \$19.95 | Release: 10-Aug-2024

"Spicy with red peppercorns, cigar, blackberries, damsons and tree bark. This is a medium-to full-bodied carmenere with creamy tannins that carry the black fruit to the end. Quite smooth, supple and even on the palate. Sustainable. Drink now."

Score 91p (James Suckling)

Carmenere Gran Reserva exhibits a deep ruby-red colour with violet hues. Its aromatic profile delights with ripe red fruit aromas like plums and cherries, complemented by subtle notes of black pepper, tobacco. To full body showcases well-integrated tannins, offering a smooth and velvety mouthfeel. On the palate, flavours of blackberries, red currants, and a touch of smokiness create a harmonious ensemble, leading to a long, satisfying finish. Carmenere's unique character adds allure to this Gran Reserva, making it a must-try for wine enthusiasts seeking a distinct and flavourful experience.

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. This cooling influence creates a long growing season with slow ripening of the grapes which enhances the flavours, intensity and concentration of our wines.

Cremaschi Furlotti is one of the first 10 Wineries which was audited and subsequently accredited by Wines of Chile as a Sustainable winery.

Vinification:

The crushed grapes macerated on the skins for 48 to 72 hours under 15°C. Fermentation at ~27°C during 8 days. Malolactic fermentation. Wine aged in French Oak barrels for 12 months (50% first use, 25% second use, 25% third use).

Variety: Carmenere 100%

Residual Sugar: 3 g/L

Serving suggestion and food pairing: Serve at 16°C on its own as a joyful meditation drink or serve with pesto sauce pasta, roasted venison, lamb and spicy pork dishes. Try with full-flavoured cheeses Roquefort, Brie and Camembert and even smoked cheese.

James Suckling

Berliner Wine Trophy

91p

Gold



JAMESUCKLING.COM 



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CANADIAN ACCOLADES

Natalie MacLean '18	On 2015 vintage: A full-bodied, smooth Chilean red wine made from the country's iconic Carmenere grape (not to be confused with Merlot). Aromas of dark plums, berries, spice and smoke. Pair with grilled meats. Carmenère food pairings: braised beef dishes, turkey, soft cheese, roasted pork, lamb. www.nataliemaclean.com
David Lawrason '18	On 2015 vintage: This has a very lifted pine scented/sappy, red currant/raspberry nose often found in Chilean reds, with some cordite/gunpowder and meaty character. Almost tomato paste as well. It is medium weight, a bit soft and even a touch sweet, with easy tannin. Quite juicy and a bit confected, but it has depth and complexity. Tasted April 2018. www.winealign.com

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Arrive in style

with an origin story

The factors that create our champions are important – the spider bite, the gamma explosion, the unique terroir of a Chilean single-vineyard Carmenère – because they help us appreciate a hero's place in the grand scheme. With its complex, rich dark fruit and wild herbs, this enticing illustration of Chile's hero red grape, Carmenère, is a super-charged vision of the power of provenance.



CREMASCHI FURLOTTI
SINGLE VINEYARD CARMENÈRE 2015
Peñasco Vineyard, Maule Valley, Chile

549741 (XD) 750 mL

\$22.95

Medium-bodied & Fruity

96 points (Decanter)

FOR COMPLETE TASTING NOTE AND
TO ORDER ONLINE, SEE PAGE 44.



TWO-BOTTLE GIFT BOX
\$3.50

ONE-BOTTLE GIFT BOX
\$2.50