



BODEGA FURLOTTI

SOLUNA PREMIUM MALBEC



Argentina's first premium Fair Trade wine produced exclusively from small, family owned vineyards. Our Malbec wines are made with grapes from Mendoza's premier wine region and produced in our boutique winery by one of Argentina's foremost winemakers.

TECHNICAL NOTE

Vintage | 2009

Varietal | 100% Malbec

Vineyards | The vineyards are located in the Lujan de Cuyo region and Medrano (East of Mendoza), on an altitude of 600 - 800 meters above sea level.

Vineyard Production | 6000 - 11000 kg/ha

Harvest | End of March 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 table. 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 stainless steel tanks for MLF and 6-8 months ageing

Tasting Notes | Medium body wine, ripe aromas of blackcurrants and cherries, balanced by soft tannins and mild oak flavours. Smooth and dry on the palate and ends with a long velvety finish.