



BODEGA
FAMILIA FURLAN
MENDOZA-ARGENTINA



GRAN RESERVA **MALBEC**

Produced with 100% Malbec grapes from an over 80-year-old vineyard located in the renowned terroir of Gualtallary, at 1,200 masl (3,900 fasl), this wine is the supreme expression of our winery. Its structure and complexity are the result of a thorough winemaking and aging process. A wine reflecting the true personality and elegance of the Argentine Malbec.

VARIETAL COMPOSITION

100% Malbec

LOCATION

Over 80-year-old vineyard located in Gualtallary, Uco Valley, Mendoza, at 1,200 meters above sea level (3,900 fasl).

HARVEST

Morning manual harvest into 18-kilo (40 lb.) bins, with careful cluster selection in the vineyards.

WINEMAKING

Cold pre-fermentative maceration, double daily delestage during fermentation, followed by extended maceration prior to final pressing.

AGING

Twenty-four months in French and American oak barrels.

PAIRING

Dry-aged beef roast, aged cheeses and seasonal stews.
Dark chocolate with nuts.

AGING POTENTIAL

More than 10 years.

TASTING NOTES

Intense color with purplish hues.

Aromas of black fruit, fig and plum jam, laced with subtle notes of licorice, spices and coffee. Structured, full-bodied and persistent on the palate. Silky, round and balanced. Pure elegance and simplicity expressed in a highly complex Malbec.