

# Familia Furlotti Malbec 2018

Delicious!



Vintage: 2018  
Varietal: Malbec  
Case Production 12 pack: 3600  
Alcohol Content: 14.2  
Region / Location: Lunlunta, Mendoza  
Vineyard: Lunlunta,  
Planted: 1936  
Altitude: 3300 feet  
Farming Practices: Sustainable  
Soil Type: Alluvial  
Trellis System: VSP  
Yield: 3.8 tons/acre  
Stem Inclusion: none  
Yeast: native  
Winemaker: Finca Adalgisa  
Élevage: 30% in neutral French oak and then 12 months in bottle  
Lees Contact:  
Filtration Method: Lightly filtered  
Maceration / Fermentation: Cold soak pre-fermentation, then cool, long ferment.  
UPC Code: 7798185150865

*Finca Adalgisa*

Finca Adalgisa is located in the Chacras de Coria sub region of Lujan de Cuyo of Mendoza, Argentina. The estate goes back three generations within the Furlotti family when they planted about 1 hectare in 1916 of primarily Malbec. Gabriela Furlotti built an eleven room boutique hotel in 2000 on the property next to the vineyard. They produce only one wine which is made by beloved winemaker Carmello Patti. Carmello focuses on balance and terroir and is one of the few vigneronns to bottle age before release. Adalgisa produces less than 500cs per year, and we believe that their wine is one of the most elegant, bordelaise expressions of Malbec that we've ever encountered.