FAMILIA FURLOTTI

Year Founded: 1914

Region: Mendoza, Argentina

Winemaker / Owner: Gabriela Furlotti

Known for: Pioneers of Mendoza's wine industry.

Fun Fact: The winery is entirely women-run!

-Sustainable-



Ángel Furlotti was born in Fontanellato, in Parma, Italy, and emigrated to Argentina as a young man in 1888. He had great knowledge of soils and used his skills as a planter and viticulturist to create top quality vineyards across the Mendoza region. He was a pioneer who understood the complexity and importance of the terroir. He knew that the soil itself and how the plants were tended were fundamental to a vineyard. He chose places like Agrelo, Altamira, Lunlunta and Vistalba. He was known as the "king of the vineyards."

Ángel Furlotti bought his first winery in Maipú and began producing wine with his sons. The company became very successful and by the Sixties had ten estates with 2,015 hectares of vines. They also grew olives, producing olive oil from 58,000 trees. The winery and bottling plant had a capacity of almost 40 million litres.

Gabriela Furlotti was born exactly 100 years after her great grandfather Ángel, and took up the family tradition with passion, conviction and determination. Like her forefathers, she believes that the best wine can only be made from the best grapes, and preferably from grapes grown in old vineyards. She rescued a small, century-old vineyard from the advancing urbanization of the area and was one of the first people to open a rural hotel in Mendoza: transforming the estate where she grew up in Chacras de Coria into a warm and friendly hotel in the middle of a vineyard: this is the Finca Adalgisa. Today, the Furlotti's preserve the tradition of getting the best out of the old vines to produce wines that reflect the fundamental character of the soil and the grapes. Bodega Furlotti refines wines from the grapes from its estates in Lunlunta and Altamira in its own winery.



2021 Malbec

From Lunlunta vineyard grown on alluvial soil. Planted in 1936. Native yeast. Cold soak pre- fermentation, then cool, long ferment. 30% in neutral French oak and then 12 months in bottle. Lightly filtered. Medium-to-full bodied with powdery, refined tannins and bright acidity that keeps the wine vibrant. The flavor profile includes juicy dark fruit, black cherry, with savory notes of leather or tobacco.