

FAMILIA FURLÁN *Wines*



Mendoza - Argentina



OUR HISTORY, OUR FAMILY

The wines of Familia Furlán established in 1939 in La Consulta (Uco Valley, Mendoza), when Egidio Furlán and their children created "Bodega BanFur", together with their relatives, Bandiera family.

This winery elaborated a large number of wines, including a red blend of an excellent quality, which was a resounding success in those days.

After many years of successes and failures, the winery could not escape to the devastating crisis that hit our country, having to stop its production in 1980.

In the nineties, along with the new launch of the Argentinian wine industry, the family passion and tradition of winemaking was reborn.

In 1996, the winemaker and international consultant Abel Furlán, grandson of Egidio Furlán, started a new project, with the support and assistance of his wife Keli and their children Marcos, Pablo, Darío and Jimena.

The location was again the Uco Valley, but this time the varietal chosen was the Malbec.

Since then, the mission of our family has been to show to the world the countless qualities and benefits of our flagship grape.

Today, we are still looking forward to improve our standards and exceed our achievements, with the ambition that the wines of Familia Furlán gain excellence and recognition, not only in Argentina but in the entire world.



MALBEC STYLE

The Malbec varietal is characterized for small clusters, dark black berries, low yield, complex aromas and great concentration and quality.

We get our grapes from Gualtallary - Uco Valley, adjacent to the Andes Mountain Range, at 4000 feet altitude. This is one of the highest areas of Mendoza and it's considered to be one of the best wine-region of Mendoza to grow Malbec, due to the excellent quality of the soil and the sun exposure.

Here, the Malbec varietal finds on the rocky soils of the Valley the dry climate and the constant sunlight that is needed to reach its full maturity and potential. Also, the absence of winds and the wide thermal amplitude (cool at night and hot during the day) let the grapes achieve a great balance between maturity and freshness.

The harvest at the vineyards is done manually during the morning at low temperatures, and then the grapes are moved to the winery in the same small cases which were used to harvest them.

Once in the winery, we focus on every detail through the winemaking process. For a perfect extraction of its soft tannins, we use a doble sorting system to select the berries and a gravity system to crush and move them to the fermentation stainless steel tanks.

The delestage technique and a long maceration with the skins give the wine a full body structure, dark color and the perfect amount of polyphenolic compounds to tolerate a long aging in french oak barrels.



OUR WINES

**MALBEC
GRAN RESERVA
2013**



This exclusive wine has been made from 100% Malbec grapes, from vines with more than 60 years of age, located in Gualtallary in the heart of Uco Valley. Vinified with a long maceration and a 24-month aging period in French oak barrels. Expresses great intensity and finesse. Complex, ultra-boutique, a true luxury.

**MALBEC
RESERVA
2015**



Produced from 100% Malbec grapes, from the famous region of Uco Valley. Harvested and fermented to express better its full potencial. Aged in French and American oak barrels for 12 months. It shows an intense fruity aroma, with a sweet palate, velvety tannins and a smooth and elegant finish.

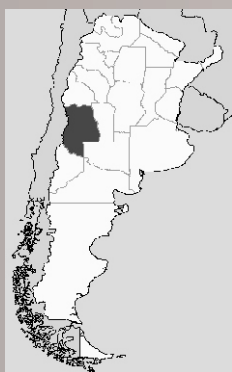
**MALBEC
CLASICO
2018**



Young and modern wine, made with 100% Malbec grapes from the Uco Valley. Fermented in stainless steel tanks with a short contact of 3 months in oak barrels, in order to gives it a great aromatic intensity and freshness. Soft and round, with an intense varietal expression. Well-balanced and easy to drink.



CONTACT



www.familia-furlan.com



abelfurlan@familia-furlan.com



FamiliaFurlanWines



+54 261 4372810



+54 9 261 3073334

