

# BODEGA & VIÑEDOS PUMALEK

## PUMALEK LAMBRUSCO GRASPAROSSA BRUT ROSADO

This sparkling wine made using the Charmat method adopts a topaz-pink color with an onion-skin tone on the rim. The very best bunches of Lambrusco Grasparossa grapes from Finca Carmina were selected to make it. It offers a lively and floral nose; in the mouth it is acid, sweet and creamy with fine bubbles. It is better appreciated before a meal, as an aperitif.

**Vintage:** 2015

**Varietal composition:** 100% Lambrusco Grasparossa

**Appellation:** Lambrusco Grasparossa di castelvetro

### Vineyard

**Age:** 12 years

**Altitude:** 930 masl

**Soil:** Clay loam

**Climate:** Dry and hot

**Trellising:** High Vertical Shoot Position (VSP)

**Irrigación:** Flood irrigation

**Harvest Date:** February / March

**Yield:** 11,000-18,000kg per hectare

### Aging

**Oak barrel:** no

**Stainless steel tank:** 4 months

**Vinification:** De-stemmed clusters are pressed. After 4 months in the tank, it continues with the Charmat method.

### Technical Data

**Alcohol:** 12,10%

**Sugar:** 10 grams/liter

**Serving Temperature:** 6° - 8°C

**Aging Potential:** 1 year

**Annual Production:** 10,000 bottles

