

BODEGA & VIÑEDOS PUMALEK

2018 TESTARUDO LAMBRUSCO GRASPAROSSA

Craft wine made with ripe fruit and natural yeast from the same varietal. This is a 100% Lambrusco of a purplish red color; fruity, slightly acid and round in the mouth. It delivers flavors of strawberry and spice and its aromas lift out while it rests in the glass. It closes with a slightly tannic and very fresh finish.

Testarudo boasts the complex and creamy identity of Lambrusco. It is worth aging.

Vintage: 2018

Varietal composition: 100% Lambrusco Grasparossa

Appellation: Lambrusco Grasparossa di castelvetro

Vineyard

Age: 18 years

Altitude: 930 masl

Soil: Clay loam

Climate: Dry and hot

Trellising: High Vertical Shoot Position (VSP)

Irrigación: Flood irrigation

Harvest Date: April

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

Aging

Oak barrel: no

Stainless steel tank: 2 years

Bottle: 1 year

Vinification: Maceration for 28 to 35 days at controlled temperature. Fermentation is carried out with wild yeast. Aged in stainless steel tanks.

Technical Data

Alcohol: 12,8%

Sugar: --

Serving Temperature: 17 – 19 °C

Aging Potential: 6 years

Annual Production: 2.500 bottles

