

BODEGA & VIÑEDOS PUMALEK

2016 CASCARRABIAS LAMBRUSCO GRASPAROSSA

Handcrafted wine made from ripe fruit and selected yeasts. the volume for one year.

Intense red color with violet hues. In the nose, it presents a great variety of red fruits and soft aromas, with delicate notes of vanilla and coconut imparted during the oak aging. Pleasantly fresh and fruity, with gentle tannins that give it a medium body and high permanence in mouth, allowing the wine to come alive at every sigh.

Vintage: 2016

Varietal composition: 100% Lambrusco Grasparossa

Appellation: Lambrusco Grasparossa di castelvetro

Vineyard

Location: Ugarteche, Luján de Cuyo, Mendoza, Argentina.

Age: 18 years old

Altitude: 930 masl

Soil: Clay loam

Climate: Dry and hot

Trellising: High Vertical Shoot Position (VSP)

Irrigación: Flood irrigation

Harvest Date: May

Harvest type: Manual

Yield: 120 quintals per hectare

Aging

Stainless steel tank: 2 years

Oak barrel: 1 year 50% of the cut

Aging in bottle: 2 years

Vinification: Fermentation in open barrels of 3rd use at controlled temperature for 12 days. Post fermentation maceration for 7 days.

Technical Data

Alcohol: 12,5%

Sugar: --

Serving Temperature: 15° C

Aging Potential: 8 years

Annual Production: 5,000 bottles

