BODEGA & VIÑEDOS PUMALEK



This is a milky, fine-bubbled sparkling wine. Aromas of flowers and fruit such as strawberry take center stage. In the mouth, it is long, creamy and delicate.

Vintage: 2015

Varietal composition: 100% Lambrusco Grasparossa Appellation: Lambrusco Grasparossa di castelvetro

Método tradicional

Vineyard Age: 18 years Altitude: 930 masl Soil: Clay Ioam 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: 8 to 10 months

Bottle: 1 to 2 years sur lies

Vinification: De-stemmed clusters are pressed. Static cold decantation is carried out. First fermentation takes place in stainless steel tanks at 16°-19°C and the second in the

Technical Data Alcohol: 12.00% Sugar: 6.87 grams/liter Serving Temperature: 6° – 8°C Aging Potential: 4 years Annual Production: 700 bottles

