

BODEGA & VIÑEDOS PUMALEK

2022 PUMALEK LAMBRUSCO GRASPAROSSA EXTRA 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

Método Charmat

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: 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: 12,7%

Sugar: 7,9 grams/liter

Serving Temperature: 6° – 8°C

Aging Potential: 3 years

Annual Production: 10,000 bottles

