

PLUMA BLANCA



The origin of the grapes is from the village of Nava del Rey, in Valladolid, which come from our own vines of the VERDEJO variety, typical of Rueda Denomination of Origin, worked in organic viticulture, seeking sustainability.

The grape arrives at the winery, then it is destemmed and it goes through a tubular exchanger at a temperature of 5°C. The cold paste goes through two rotary macerators, where a five hours pre-fermentation maceration takes place.

After that, the clean must is transferred to a new stainless steel tank and the fermentation process takes place at 16°C. Once the fermentation process has ended, the gross lees are removed and then proceed with an aging process with lees for three months with weekly batonnage.

Tasting Sheet

- Attractive green colour, with steel glints. Bright and clear.
- It has typical Verdejo aromas such as fresh cut grass, stone fruits, and with powerful mineral notes.
- In palate, is a fresh, mineral and creamy wine, with a long after-taste.

Try to drink with good company.

