

PLUMA ROSÉ



VINO DE LA TIERRA
DE CASTILLA Y LEÓN



A rosé wine from Tierra de Castilla y León with grapes sourced from various sites in the Valladolid region and then made with a blend of Tempranillo and Grenache with a scarce local white variety.

Harvest was in September when the ripeness balance of the three varieties was perfect. The grapes were de-stemmed and crushed and a controlled light maceration period followed.

After pressing, the must was fermented in stainless steel tanks at a controlled temperature of 20 °C.

Pluma Rosé has not been treated by clarification to ensure all the potential flavours on the palate, aromas and spirit of the area are maintained. The wine was cold stabilized quickly eliminating tartaric salts to avoid any sediments reaching the consumer.

Tasting Sheet

- Strawberry red with strong pink and violet highlights giving the wine blue tinge.
- A solid nose with mineral aromas intertwined with notes of fruit (strawberry) and flowers (violets).
- Mineral on the palate, pleasant mouth-filling and creamy with a long finish and a complexity due to the limestone soil.

Recommended served chilled: between 8 and 11 °C.



BODEGAS EL INICIO
INVESTIGACIÓN & ENOTURISMO