

# PLUMA BLANCA



**RUEDA**  
DENOMINACIÓN DE ORIGEN



*Organic  
Verdejo*



Pluma Blanca is made with grapes from our own vineyards planted in the village of Nava del Rey, under ecological grape growing criteria in the absence of fertilizers or chemical treatments, respecting the nature of the Verdejo grape.

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

- Clean , bright with an attractive intense lemon green colour.
- Pronounced, elegant and powerful aroma intensity. Typical aromas of verdejo with complex tones of stone fruit and white flowers. Remarkably natural.
- On the palate it is well balanced, pleasantly creamy with a typical verdejo freshness and a longtasty finish. Mineral tone with no bitter persistence thanks to its ecological grape growing.

Optimal serving temperature between 7 and 9 °C.



**BODEGAS EL INICIO**

INVESTIGACIÓN & ENOTURISMO