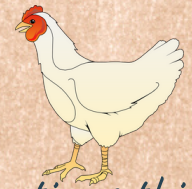


PLUMA BLANCA

ORGANIC VERDEJO



"Sometimes things
are not what they seem"



MAIN INFORMATION

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 grape.

Gravelly **soils**. **Height**: 750 meters.

Variety: Verdejo 100%.

Mechanized night harvest, to preserve the night temperature in the grape.

Aging: 3 months on its lees.

Individually natural moulded micro cork stopper.

Production: 60,000 bottles of 0.75 liters + 4,000 Magnum bottles.

TASTING NOTES

Appearance: clean, bright, high layer of attractive deep lemon green color.

Nose: pronounced, elegant and powerful aromatic intensity. Typical Verdejo aromas with complex tones of stone fruit and white flowers. Extraordinarily natural.

Palate: well balanced, pleasant, **creamy** with a typical Verdejo freshness and a long and tasty finish. **Mineral** tone without bitter persistence thanks to its organic viticulture.

Service temperature: from 7° to 9°.

Harmony with food: all fish and seafood but also Italian paste and all kind of appetizers. Try not to drink alone and enjoy the moment.

OTHER INFORMATION

Awards: 50 Great White Wines of the World SILVER 2021 and 2022. SFIWC SILVER 2023. 91 points ADN VEREMA 2023 Guide.

Allergens: contains sulphites.



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