

PLUMINUS



This white wine is for winelovers who can appreciate top level products. Produced in small oak barriques by blending two native grapes. Excellent with savory starters, and with roasted fish with sauce.



WINE NOTES

PLUMINUS	
Ground:	Loose limestone, sandy, stony.
Climate:	Mediterranean, with mild winter, moderate precipitations, hot and windy summer.
Harvest:	By hand, between the last ten days of August and the first days of September; sugar content of the grape: 234 gr/l.
Winemaking:	Destemming and soft crushing, fermentation in small French-oak barriques at controlled temperature (15 °C), using selected yeasts and batonnage.
Refinement:	For 6 months in barriques, and 4 months in the bottle.
Bottling:	Using nitrogen; stopped with natural cork (49x26 mm).
Analytical data:	13.5-14 % alc/vol; total acidity 5.5 gr/l; residual sugar 2.5 gr/l.
Organoleptic characteristics:	Intense straw-yellow color with golden reflections, elegant and sweet aromas, full taste, savory, round, with pleasing fruity flavours.
Pairings:	Succulent fish-based dishes, white meat, spit-raosted eels, medium ripened cheese.
Service temperature:	14 °C
Format:	75 cl