

PALACIO DE BORNOS
FERMENTADO EN
BARRICA




PALACIO DE
BORNOS
D.O. RUEDA

TASTING NOTES

Colour

Deep yellow with greenish tones.

Nose

Intensely aromatic, clean with great complexity enhanced by the oak (smoky, vanilla) and the fruit and a vegetal touch.

Palate

Excellent entry in the palate, structured, velvety and lingering. A long finish with the aromatic complexity of the nose coming through again.

SERVING RECOMENMENDATIONS

Serve

At 12 to 15°C

Food pairings

Cheese, seafood, fish or grilled meat.

PREVIOUS VINTAGES AWARDS

- Silver Medal Decanter 2026
- Gold Medal Concours Mondiale du Bruxelles 2026
- 93 points Tim Atkin 2026
- Grand Gold Medal Bacchus 2026
- Gold Medal Bacchus 2025
- 91 points Tim Atkin 2024
- 92 points Guía Peñín 2023
- Gold Medal Sélections Mondiales des Vins
- 92 points Guía Peñín 2022
- 92 points Guía Peñín 2021

TECHNICAL DATA

Apellation: D.O. RUEDA

Grape variety: 100% VERDEJO

Vintage: 2025

VINEYARD (OWN PROPERTY)

Surface area: 308 ha

Sites: Rueda, Pollos y La Seca (Valladolid)

Soil type: Structured, balanced, gravelly with a sandy-loam texture.

Average age of vines: 15 years

Average altitude: 750 m

Climate: Mediterranean with Continental influence.

Average density of plantation: 2.976 vines/ha

Yield: 9.000 kg/ha

Growing system: Bush vines

VINIFICATION

Fermentation: In barrels

Temperature of fermentation: 16-20°C

Duration of fermentation: 10-12 days

Ageing tiem in barrels: At least 4 months

Type of barrel: French oak

ANALYSIS DATA

Alcoholic degree: 13 %

LOGISTIC DATA

Bottle: Burgundy75cl.

Clousure: Diam cork

Case: 6 bottles

Case measurements: 164 x 297 x 245 mm

Case Weight: 7.485 Kg.

Palletisation: Euro pallet 80X120: 630 Bottles.

Number of cases per layer: 21

Number of layers: 5

Number of cases per pallet: 105

EAN code bottle: 8420759000137

EAN code case: 8420759060131

