

PALACIO DE BORNOS SAUVIGNON BLANC

D.O. RUEDA



Tasting notes

Colour: Bright, pale yellow.

Nose: Intense varietal aromas. Complex with hints of tropical fruit and herbaceous, mineral notes.

Palate: Powerful and elegant, well-balanced and with good acidity. Flavoursome, fresh and lingering.

Serving recommendations

Serve at 10 to 12°C.

Food pairings: All types of fish and seafood, cold soups, pâtés, foie gras and semi-cured cheeses.



Previous Vintages Awards:

- Gold Medal Mundus Vini 2025
- Silver Medal Concours Mondial de Bruxelles 2025
- Silver Medal Concours Mondial de Bruxelles 2024
- Gold Medal Challenge International du Vin 2024
- Gold Medal at Bacchus 2024
- 90 points Sommelier Edit Awards
- Silver Medal Mundus Vini 2023
- Silver Medal Mundus Vini 2020
- Gold Medal Concours Mondial de Bruxelles 2019
- Gold Medal Berliner Wein Trophy 2019
- Gold Medal Challenge International du Vin 2018

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Technical data

Appellation: D.O. RUEDA
Grape variety: Sauvignon Blanc
Vintage: 2024

VINEYARD (OWN PROPERTY)

Surface area: 308 ha (760 acres)
Sites: Rueda, Pollos and 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: Trellised

VINIFICATION

Harvesting: Machine-picked at night
Fermentation: In temperature-controlled stainless steel vats
Temperature of fermentation: 14-16°C
Duration of fermentation: 12-16 days

Analysis data

Alcoholic degree: 13,5%

Logistics data

Bottle: Bordeaux Élite 75 cl
Closure: Synthetic
Case: 6 bottles
Case measurements: 16 X 32 X 23,5 cm
Case weight: 8 Kg
Palletisation: Euro pallet 80 x 120: 750 bottles
Number of cases per layer: 25
Number of layers: 5
Number of cases per pallet: 125
EAN code bottle: 8420759000144
EAN code case: 8420759060056

