

PALACIO DE BORNOS VERDEJO

D.O. RUEDA



Tasting notes

Colour: Straw-yellow with greenish glints.

Nose: Intense aromatics with the whole range of the Verdejo varietal expression coming through. Citrus fruit aromas mingling with herby, anise notes.

Palate: Intense flavours, savoury and very well-balanced. Refreshing acidity, fruity and flavoursome in the finish.

Serving recommendations

Serve at 10 to 12°C

Food pairings: Pasta al pesto, mild cheeses, rice dishes and blue fish.



Previous Vintages Awards

- 90 points Decanter 2024
- Gold Medal Concurso Mondial de Bruxelles 2023
- Silver Medal Mundus Vini 2023
- 90 points Guía Peñín 2022
- Gold Medal Sakura Awards 2021
- Silver Medal Mundus Vini 2021
- 90 points Guía Peñín 2021
- Silver Medal Mundus Vini 2020
- Gold Medal Mundus Vini 2019
- Silver Medal Concours Mondial de Bruxelles 2019

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Technical data

Appellation: D.O. RUEDA
Grape variety: 100% VERDEJO
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
Harvesting date: September
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: 160 x 324 x 235 mm
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: 8420759000113
EAN code case: 8420759060117

