



BORNOS FRIZZANTE VERDEJO 5,5°

Tasting notes

Colour: Pale yellow with gentle green glints.

Nose: Intensely aromatic with hints of sweetness that is well-integrated with citrus fruit, peach and tropical fruit notes.

Palate: Fresh with a marked presence of fizz and an optimal balance between acidity and sweetness.

Serving recommendations

Serve at 6 to 8°C.

Food pairings: Appetisers, light meals, and desserts.

BORNOS
frizzante
Verdejo 5,5°

PALACIO DE BORNOS

BORNOS FRIZZANTE VERDEJO 5,5º

Technical data

Production area: Rueda

Grape variety: 100 % Verdejo

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 vats: Isobaric tanks

Temperature of fermentation: 12-13°C

Duration of fermentation: 6- 8 days

Bottling: Isobaric

Analysis data

Alcoholic degree: 5.5%

Total acidity: 6.8 g/l

Residual sugar: 95 g/l

Carbon dioxide: 3.5-4 g/l

Logistics data

Bottle: Burgundy

Closure: Screw-cap

Case: 6 bottles

Case measurements: 16,8 x 29,8 x 25,2 cm

Case weight: 8 Kg.

Palletisation: Euro pallet 80 x 120: 630 bottles

Number of cases per layer: 21

Number of layers: 5

Number of cases per pallet: 105

EAN code bottle: 8420759000304

EAN code case: 18420759000301

