

LA CAPRICHOSA VERDEJO SOBRE LÍAS Palacio de Bornos

D.O. RUEDA



Tasting notes

Colour: Pale yellow with greenish glints.

Nose: Intensely aromatic with a wide palette of varietal aromas coming through (hay, balsamic, citrus fruit), together with notes of ripeness brought by the working of the lees.

Palate: Good structure, balanced, unctuous, velvety and with a long finish expressing the aromatics of the nose.

Serving recommendations

Serve at 10 to 12°C.

Food pairings: Seafood, fish, foie gras or cured cheeses.



Awards

- 90 Points Tim Atkin 2025
- 90 Points Peñín 2025
- Silver Medal Mundus Vini Summer Tasting 2023
- 92 Points Guía Peñín 2023
- 90 Points Tim Atkin 2022
- 90 Points James Suckling 2022
- Gold Medal Sakura Awards 2021
- 92 Points Tim Atkin 2020

LA CAPRICHOSA Palacio de Bornos

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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.

Age of vines (La Caprichosa): over 30 years

Altitude: 750 m

Climate: Mediterranean with Continental influence

Density of plantation: 2,222 vines/ha

Yield: 4,000 kg/ha

Growing system: Bush vines

VINIFICATION

Harvesting: By hand, in small crates and with sorting table

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 14°C

Duration of fermentation: 15 days

Time on lees: 6 months

Analysis data

Alcoholic degree: 13,5%

Logistics data

Bottle: Bordeaux elite 75 cl

Closure: Diam 3 cork

Case: 6 bottles

Case measurements: 23 x 32 x 15.5 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: 8420759001127

EAN code case: 18420759001124

