

PALACIO DE BORNOS VERDEJO FERMENTADO EN BARRICA

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

Serving recommendations

Serve at 12 to 15°C.

Food pairings: Cheese, seafood, fish or grilled meat.



Previous Vintages Awards:

- Gold Medal Concours Mondiale Bruxelles 2025
- Gold Medal Bacchus 2025
- 91 points Tim Atkin 2024
- 92 points Guía Peñin 2023
- Gold Medal Sélections Mondiales des Vins
- 92 points Guía Peñin 2022
- 92 points Guia Peñin 2021

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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: 6,000 kg/ha

Growing system: Bush vines

VINIFICATION

Fermentation: In barrels

Temperature of fermentation: 16-20°C

Duration of fermentation: 10-12 days

Ageing time in barrels: At least 4 months

Type of barrel: French oak

Analysis data

Alcoholic degree: 13,5%

Logistics data

Bottle: Burgundy 75 cl

Closure: Diam cork

Case: 6 bottles

Case measurements: 164 x 297 x 245 mm

Case weight: 7.485 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: 8420759000137

EAN code case: 8420759060131

