



PALACIO DE BORNOS ROSADO SEMISECO

D.O. RUEDA

PALACIO DE
BORNOS

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ROSADO
SEMISECO
MÉTODO TRADICIONAL

RUEDA
DENOMINACIÓN DE ORIGEN

Tasting notes

Colour: Deep strawberry-pink with youthful purplish tones.

Nose: Very intense aromatics with red berry fruit notes (strawberries and cherries) and floral hints.

Palate: Fresh and very pleasant with balanced acidity and a powerful, lingering finish.

Serving recommendations

Serve at 10 to 12°C.

Food pairings: Pasta, rice dishes, fish, seafood and desserts.

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D.O. RUEDA

Technical data

Appellation: D.O. RUEDA

Grape variety: 100% Tempranillo

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: 6,500 kg/ha

Growing system: Trellised

VINIFICATION

Harvesting: Mechanical

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 14-16°C

Duration of fermentation: 15-17 days

Ageing time in bottle: 9 months

Analysis data

Alcoholic degree: 11.5%

Total acidity: 5.5 g/l

Residual sugar: 29 g/l

Logistics data

Bottle: Bordeaux sparkling 75 cl

Closure: Sparkling double disc

Case: 6 bottles

Case measurements: 18 x 31.6 x 27 cm

Case weight: 10 Kg

Palletisation: Euro pallet 80 x 120: 408 bottles

Number of cases per layer: 17

Number of layers: 4

Number of cases per pallet: 68

EAN code bottle: 8420759000441

EAN code case: 8420759060315

