

PALACIO DE BORNOS SEMIDULCE VERDEJO

D.O. RUEDA



Tasting notes

Colour: Clear and bright pale yellow.

Nose: High aromatic intensity with good complexity; notes of stone fruits, citrus, and a hint of herbaceous character.

Palate: Well-balanced acidity and sugar, creating a pleasant sweetness and a smooth finish.

Serving recommendations

Serve at 8 to 10°C.

Recommended pairings: Light appetizers, mild-flavored white fish, and desserts.

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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: Mechanical
Fermentation vats: Stainless steel with temperature-control
Temperature of fermentation: 14-16°C
Duration of fermentation: 10 to 12 days

Analysis data

Alcoholic degree: 12%

Logistics data

Bottle: Vintage Sensacion Azul, 75 cl
Closure: Synthetic
Case: 6 bottles
Case measurements: 16 x 32.4 x 23.5 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: 8420759000601
EAN code case: 18420759000608

