



PALACIO DE BORNOS SEMISECO

D.O. RUEDA

PALACIO DE
BORNOS


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VERDEJO
SEMISECO
MÉTODO TRADICIONAL
RUEDA
DENOMINACIÓN DE ORIGEN

Tasting notes

Colour: Straw-yellow with greenish tones.

Bubbles: Fine and very well-integrated.

Nose: Intensely aromatic with hints of mint and ripe apple.

Palate: Pleasant and excellently balanced between sweetness and acidity.

Serving recommendations

Serve at 5 to 7°C.

Food pairings: Sweets, pastries, marzipan and nougat.

PALACIO DE BORNOS VERDEJO SEMISECO

D.O. RUEDA

Technical data

Appellation: D.O. 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: Stainless steel with temperature-control

Temperature of fermentation: 14-16°C

Duration of fermentation: 10 days

Second fermentation: In bottle (traditional method)

Ageing time in bottle: 9 months

Analysis data

Alcoholic degree: 11.5%

Total acidity: 5.5 g/l

Residual sugar: 28 g/l

Logistics data

Bottle: Burgundy 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: 8420759000434

EAN code case: 8420759060438

