

PALACIO DE BORNOS
FERMENTADO EN
BARRICA




PALACIO DE
BORNOS
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 in the palate, structured, velvety and lingering. A long finish with the aromatic complexity of the nose coming through again.

SERVING RECOMENMENDATIONS

Serve

At 12 to 15°C

Food pairings

Cheese, seafood, fish or grilled meat.

PREVIOUS VINTAGES AWARDS

- Gold Medal Bacchus2025
- 91 points Tim Atkin 2024
- 92 points Guía Peñín 2023
- Gold Medal Sélections Mondiales des Vins
- 92 points Guía Peñín 2022
- 92 points Guía Peñín 2021

TECHNICAL DATA

Apellation: D.O. RUEDA
Grape variety: 100% VERDEJO
Vintage: 2024

VINEYARD (OWN PROPERTY)

Surface area: 308 ha
Sites: Rueda, Pollos y 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: Bush vines

VINIFICATION

Fermentation: In barrels
Temperature of fermentation: 16-20°C
Duration of fermentation: 10-12 days
Ageing tiem in barrels: At least 4 months
Type of barrel: French oak

ANALYSIS DATA

Alcoholic degree: 13,5 %

LOGISTIC DATA

Bottle: Burgundy75cl.
Clousure: Diam cork
Case: 6 bottles
Case measurements: 164 x 297 x 245 mm
Case Weight: 7.485 Kg.
Palletisation: Euro pallet 80X120: 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

