

PALACIO DE BORNOS SAUVIGNON BLANC




PALACIO DE
BORNOS
D.O. RUEDA

TASTING NOTES

Colour

Bright, pale yellow.

Nose

Intense varietal aromas. Complex with hints of tropical fruit and herbaceous, mineral notes.

Palate

Powerful and elegant, well-balanced and with good acidity. Flavoursome, fresh and lingering.

SERVING RECOMMENDATIONS

Serving temperature

Serve at 10 to 12°C

Food pairings

All types of fish and seafood, cold soups, pâtés, foie gras and semi-cured cheeses.

AWARDS

- Gold Medal Mundus Vini 2025
- Silver Medal Concours Mondial de Bruxelles 2025
- Silver Medal Concours Mondial de Bruxelles 2024
- Gold Medal Challenge International du Vin 2024
- Gold Medal at Bacchus 2024
- 90 points Sommelier Edit Awards
- Silver Medal Mundus Vini 2023

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TECHNICAL DATA

Appellation: D.O. RUEDA

Grape variety: 100% SAUVIGNON BLANC

Vintage: 2025

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: In temperature-controlled stainless-steel vats

Temperature of fermentation: 14-16°C

Duration of fermentation: 12-16 days

ANALYSIS DATA

Alcoholic degree: 13,5 %

Contains sulphites

LOGISTICS DATA

Bottle: Bordeaux Élite 75 cl

Closure: Synthetic

Case: 6 bottles

Case measurements: 16 x 32 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: 8420759000144

EAN code case: 8420759060056



PALACIO DE BORNOS

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