

PALACIO DE BORNOS SEMIDULCE




PALACIO DE
BORNOS
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

Serving temperature

Serve at 8 to 10°C.

Food pairings

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

RECONOCIMIENTOS

- Medalla de Oro Mundus Vini 2025

TECHNICAL DATA

Appellation: D.O. RUEDA
Grape variety: 100% VERDEJO
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: Mechanical
Fermentation: In temperature-controlled stainless-steel vats
Temperature of fermentation: 14-16°C
Duration of fermentation: 12-16 days

ANALYSIS DATA

Alcoholic degree: 12,5 %
Contains sulphites

DATOS LOGÍSTICOS

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

