

PALACIO DE BORNOS VERDEJO




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BORNOS
D.O. RUEDA

TASTING NOTES

Colour

Straw-yellow with greenish glints.

Nose

Intense aromatics with the whole range of the Verdejo varietal expression coming through. Citrus fruit aromas mingling with herby, anise notes.

Palate

Intense flavours, savoury and very well-balanced. Refreshing acidity, fruity and flavoursome in the finish.

SERVING RECOMMENDATIONS

Serving temperature

Serve at 10 to 12°C

Food pairings

Pasta al pesto, mild cheeses, rice dishes and blue fish.

AWARDS

- 90 points Decanter 2024
- Gold Medal Concurso Mundial de Bruxelles 2023
- Silver Medal Mundus Vini 2023
- 90 points Guía Peñín 2022
- Gold Medal Sakura Awards 2021
- Silver Medal Mundus Vini 2021
- 90 points Guía Peñín 2021
- Silver Medal Mundus Vini 2020

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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: Machine-picked at night
Harvesting date: September
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: 8420759000113
EAN code case: 8420759060117



PALACIO DE BORNOS

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