

# PALACIO DE BORNOS GRAN VINO

## TASTING NOTES

### Colour

Straw yellow with steel highlights and greenish reflections, clean and bright.

### Aroma

High aromatic intensity and great complexity. Primary aromas of white fruits and herbaceous notes typical of the variety, combined with secondary aromas, including hints of butter and brioche, accompanied by a subtle mineral touch contributed by the ceramic vessel used in its elaboration.

### Palate

Structured and very balanced. Creamy, silky, with good mouthfeel, highlighting the aromas from malolactic fermentation already perceived on the nose. Long, lingering finish.

## TECHNICAL DATA

### Appellation

D.O. RUEDA

### Grape Variety

100% Verdejo

### Vintage

2023

## SERVING RECOMMENDATIONS

### Serving temperature

Serve at 10 to 12°C

### Food pairings

Seafood, all types of fish, rice dishes, and mild meats.

## AWARDS

- 94 points TIM ATKIN 2025



## VINEYARD

**Location:** Situated in the southeast of the D.O. Rueda, characterized by its altitude, soil, and presence of old vines.

**Altitude:** Between 800 and 950 meters (2,625–3,117 ft) above sea level, promoting a balance between sugar and acidity and enhancing the wine's expression.

**Climate:** Continental, crucial for optimal grape ripening.

**Soil:** Sandy, nutrient-poor soils with pebbles that aid drainage and regulate temperature, clay at depth for moisture retention, and limestone that contributes minerals to the wine.

**Vine Age:** Over 50 years old.

**Planting Style:** Bush vines with low yields, producing more concentrated and complex wines.

## HARVEST

Hand-harvested in boxes, with an initial selection in the vineyard at harvest and a more thorough selection at the winery.

## ELABORATION

**Prefermentative Maceration:** 48–72 hours.

**Alcoholic Fermentation:** Spontaneous, in ceramic amphorae, using native yeasts, lasting 10–12 days at 18–20 °C (64–68 °F).

**Malolactic Fermentation:** Spontaneous.

**Aging on Lees:** Minimum 9 months, with regular batonnage at the start of aging, gradually reduced over time according to the wine's development and tasting.

**Bottle Aging:** Minimum 9 months before release to the market.

## LOGISTIC DATA

**Bottle:** Burgundy Regain Moss

**Closure:** Natural cork

**Case:** 3 bottles

**Case Dimensions:** 29.6 × 33 × 93 cm

**Case Weight:** 6.35 kg

**Palletization:** Euro Pallet 80×120 cm: 720 bottles

**Bottles per Case Layer:** 8

**Number of Layers per Pallet:** 8

**Cases per Pallet:** 64

**EAN Code (Bottle):** 8420759000106

**EAN Code (Case):** 48420759000104

PALACIO DE  
**BORNOS**  
D.O. RUEDA  
*Hecho en*



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