



BORNOS

FRIZZANTE



TASTING NOTES

Colour

Deep strawberry pink with hints of ruby red.

Nose

Intensely aromatic and fresh with a powerful red berry fruit expression (strawberry, blackberry and redcurrant)

Palate

Intense, complex with a good balance between acidity and sweetness with nice freshness brought by the fizz. Distinct red berry fruit notes.

SERVING RECOMMENDATIONS

Serve at 6 to 8°C

Food pairings

Appetisers, light meals or desserts.



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TECHNICAL DATA

Production area: Rueda

Grape variety: 100% Tempranillo

VINEYARD (OWN PROPERTY)

Surface area: 308 ha (760 acres)

Sites: Rueda, Pollos y La Seca (Valladolid)

Soil types: Estructured, balanced, gravelly with a sandy-loam texture.

Average age of vines: 15 years

Average altitude: 750 m

Climate: Mediterranean with Continental influence

Average demsity of plantation: 2.976 vines/ha

Yield: 9.000 kg/ha

Growing system: Trellised

VINIFICATION

Harvesting: Mechanical

Pre-fermentation cold soak:: 7-8 hours

Fermentation vats: Isobaric tanks

Temperature of fermentation: 12-13 °C

Duration of fermentation: 6-8 days

Bottling: Isobaric

ANALYSIS DATA

Alcoholic degree: 5,5 %

Total acidity: 6,8 g/l

Residual sugar: 95 g/l

Carbon dioxide: 3,5-4 g/l

DATOS LOGÍSTICOS

Bottle: Burgundy

Closure: Screw-cap

Case: 6 bottles

Case measurements: 16,8 x 29,8 x 25,2 cm

Case weight: 8Kg.

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: 8420759000403

EAN code case: 18420759000400

