

BORNOS

FRIZZANTE



TASTING NOTE

Colour

Pale yellow with gentle green glints.

Nose

Intensely aromatic with hints of sweetness that is well-integrated with citrus fruit, peach and tropical fruit notes.

Palate

Fresh with a marked presence of fizz and an optimal balance between acidity and sweetness.

SERVING RECOMMENDATIONS

Serve at 6 to 8°C

Food pairings

Appetisers, light meals, and desserts.



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TECHNICAL DATA

Production area: Rueda

Grape variety: 100% VERDEJO

VINEYARD (OWN PROPERTY)

Surface area: 308 ha (760 acres)

Sites: Rueda, Pollos y La Seca (Valladolid)

Soil types: Structures, 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 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

LOGISTICS DATA

Bottle: Burgundy

Closure: screw-cap

Case: 6 bottles

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

Case weight: 8Kg.

Palletisation: Euro pallet 80x120: 630 bottles.

Number of cases per layer: 21

Number of layer: 5

Number of cases per pallet: 105

EAN code bottle: 8420759000304

EAN code case: 18420759000301

