

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

Alcoholic degree

12,5%

Vintage

2024

SERVING RECOMMENDATIONS

Serving temperature

Serve at 10 to 12°C

Food pairings

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

AWARDS

- Silver Medal Decanter 2026
- Silver Medal Concours Mondiale du Bruxelles 2026
- 95 points TIM ATKIN 2026
- Gold Medal Bacchus 2026
- 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



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