

Palacio de Bornos Verdejo Rueda Semidulce

Palacio de Bornos

Spain - Castilla y Leon - Rueda

Attractive pale straw-yellow colour, very clean and bright. Powerful aromas of bay leaf and tropical fruit notes on a honey background. Fresh, fruity and creamy on the palate, with perfect balance between sugar and acidity.

Specifications	
Appellation	Rueda
Wine Type	White
Varietals	100% Verdejo
Age of Vines	Average 15 years
Soil type	Structured, balanced, gravelly with a sandy-loam texture.
Vinification	Average altitude: 750 m Harvesting: Mechanical > Fermentation vats: Stainless steel with temperature-control Temperature of fermentation: 14-16°C Duration of fermentation: 10 to 12 days
Pairings	Light appetizers, mild-flavored white fish, and desserts.



Codes, Weights and Measures

UPC	7 84585 03333 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03333 8
Case Weight	18
Cases/Pallet	125
Layers/Pallet	25
SRP	\$ 24.99 USD 750mL Bottle

Reviews and News

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