

PALACIO DE BORNOS VERDEJO

D.O. RUEDA



Tasting notes

Colour: Straw-yellow with greenish glints.

Nose: Intense aromatics with the whole range of the Verdejo varietal expression coming through. Citrus fruit aromas mingling with herby, anise notes.

Palate: Intense flavours, savoury and very well-balanced. Refreshing acidity, fruity and flavoursome in the finish.

Serving recommendations

Serve at 10 to 12°C

Food pairings: Pasta al pesto, mild cheeses, rice dishes and blue fish.



Current Vintage Awards

- Gold Medal Sakura Awards 2021

Previous Vintages Awards

- Silver Medal Mundus Vini 2020
- Gold Medal Mundus Vini 2019
- Silver Medal Concours Mondial de Bruxelles 2019
- Silver medal Challenge International du Vin 2018
- Gold medal Concours Mondial de Bruxelles 2016
- Silver medal Concours Mondial de Bruxelles 2015
- Gold medal Asian Wine Trophy 2015
- Gold medal Berliner Wein Trophy 2015

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Technical data

Appellation: D.O. RUEDA

Grape variety: 100% VERDEJO

Vintage: 2020

VINEYARD (OWN PROPERTY)

Surface area: 308 ha (760 acres)

Sites: Rueda, Pollos and La Seca (Valladolid)

Soil type: Structured, 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

Harvesting date: September

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 14-16°C

Duration of fermentation: 12-16 days

Analysis data

Alcoholic degree: 13,5%

Logistics data

Bottle: Bordeaux Élite 75 cl

Closure: Synthetic

Case: 12 bottles

Case measurements: 31.5 x 32 x 23.5 cm

Case weight: 15 Kg

Palletisation: Euro pallet 80 x 120: 720 bottles

Number of cases per layer: 12

Number of layers: 5

Number of cases per pallet: 60

