



PALACIO DE
BORNOS

FRIZZANTE ROSADO 5,5°
Rueda, Spain



5.5%
ALC/VOL

750mL
BOTTLE SIZE



100% Tempranillo

Appellation
Valladolid

Vinification

Average age of the vines is 15 years. Grapes are mechanically harvested.

Fermentation

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



12-13°C
for
6- 8 days

Tasting notes

Color: Deep strawberry pink with hints of ruby red.

Nose: Intensely aromatic and fresh expressing powerful red berry fruits (strawberry, blackberry and red currant).



Not Aged
in Oak

Serving recommendations
6 - 8 °C

Palate: Intense, complex with a good balance between acidity and sweetness and a refreshing fizz. Distinct red berry fruit notes.



Bottling: Isobaric

Food pairings

Appetizers, light meals, and desserts.