



PALACIO DE
BORNOS

FRIZZANTE VERDEJO 5,5°
Rueda, Spain



Serving recommendations
6 - 8 °C

Food pairings

Appetizers, light meals, and desserts.

5.5%
ALC/VOL

750mL
BOTTLE SIZE

Appellation

Valladolid

Vinification

Average age of the vines is 15 years.
Harvesting is machine-picked at night.

Fermentation

Fermentation vats: Isobaric tanks
Temperature of fermentation: 12-13°C
Duration of fermentation: 6- 8 days
Bottling: Isobaric

Tasting notes

Color: 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.



100% Verdejo



12-13°C
for
6- 8 days



Not Aged
in Oak



Bottling: Isobaric