



BEVIAMO  
INTERNATIONAL

PALACIO DE  
**BORNOS**

LA CAPRICHOSA  
Rueda, Spain



13.5%  
ALC/VOL

750mL  
BOTTLE SIZE



100% Verdejo

**Appellation**  
Valladolid

**Vinification**

Average age of the vines is over 30 years. Harvesting is by hand, in small crates and with sorting table.

**Fermentation**

Fermented in temperature-controlled stainless steel vats at 14°C for 15 days. Time on lees: 4 months.

**Tasting notes**

Color: Pale yellow with greenish glints.

Nose: Intensely aromatic with a wide palate of varietal aromas coming through (hay, balsamic, citrus fruit), along with notes of ripeness brought by the working of the lees.

Palate: Good structure, balanced, unctuous, velvety and with a long finish expressing the aromatics of the nose.



14°C for  
15 days



Not Aged  
in Oak



**Serving recommendations**  
Serve at 10 to 12°C.

**Food pairings**  
Seafood, fish, foie gras or cured cheeses.