

PALACIO DE BORNOS

LA CAPRICHOSA Rueda, Spain

13.5% ALC/VOL

750mL BOTTLE SIZE



100% Verdejo





14°C for 15 days



Valladolid

Vinification

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

Fermentation

Fermentated 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.

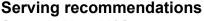
Nose: Intensely aromatic with a wide palate of varietal aromas coming through (hay, balsamic, citrus fruit), along with notes of ripeness brought by the working of the lees.

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



Not Aged in Oak





BORNOS

Sobre lias

RUEDA

Serve at 10 to 12°C.

Food pairings

Seafood, fish, foie gras or cured cheeses.