



BEVIAMO  
INTERNATIONAL

PALACIO DE  
**BORNOS**

**SAUVIGNON BLANC**  
Rueda, Spain



**13.5%** **750mL**  
ALC/VOL BOTTLE SIZE



100% Sauvignon Blanc

**Appellation**  
Valladolid

**Vinification**

Average age of the vines is over 15 years. Harvesting is in September and grapes are machine-picked at night.

**Fermentation**

Fermented in temperature-controlled stainless steel vats at 14° - 16°C for 12-16 days.



14° - 16°C  
for  
12 - 16 days

**Tasting notes**

Color: Bright, pale yellow.

Nose: Intense varietal aromas. Complex, with hints of tropical fruit and herbaceous, mineral notes..

Palate: Powerful and elegant, well-balanced with good acidity. Flavorsome, fresh and lingering.



Not Aged  
in Oak



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

**Food pairings**

All types of fish and seafood, cold soups, pâtés, foie gras and semi-cured cheeses