



BEVIAMO
INTERNATIONAL

PALACIO DE
BORNOS

SAUVIGNON BLANC SEMIDULCE
Rueda, Spain



Serving recommendations
8 - 10 °C

Food pairings

Appetizers, foie gras, and any type of cheese or dessert.

11.5%
ALC/VOL

750mL
BOTTLE SIZE



100% Sauvignon Blanc

Appellation
Valladolid

Vinification

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

Fermentation

Fermentation vats: Stainless steel with temperature-control
Temperature of fermentation: 14-16°C
Duration of fermentation: 10 to 12 days



14-16°C
for
10-12 days

Tasting notes

Color: Pale yellow with straw glints.

Nose: Great aromatic intensity with notes of ripe, tropical fruit.

Palate: Good structure and sugar-acidity balance. A lovely, unctuous mouthful with hints of tropical fruit that comes through on the nose.



Not Aged
in Oak

