



PALACIO DE  
**BORNOS**

**ROSADO SEMISECO**  
Rueda, Spain



**11.5%**  
ALC/VOL

**750mL**  
BOTTLE SIZE



100% Tempranillo

**Appellation**  
Valladolid

**Vinification**

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

**Fermentation**

Temperature of fermentation: 14-16°C  
Duration of fermentation: 15-17 days  
Ageing time in bottle: 9 months



14-16°C  
for  
15-17 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

**Serving recommendations**  
10 - 12° C

**Food pairings**  
Pasta, rice dishes, fish, seafood and desserts.



9 months