



PALACIO DE
BORNOS

VERDEJO
Rueda, Spain



Serving recommendations
Serve at 10 to 12°C.

Food pairings

Pasta al pesto, mild cheeses, rice dishes and bluefish.

13% **750mL**
ALC/VOL BOTTLE SIZE

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.

Tasting notes

Color: Straw-yellow with greenish glints.

Nose: Intense aroma expresses the entire range of Verdejo varietal characteristics. Citrus fruit aromas mingling with herby, anise notes.

Palate: Intense flavors, savory and very well balanced. Refreshing acidity, fruity and flavorsome in the finish.



100% Verdejo



14° - 16°C
for
12 - 16 days



Not Aged
in Oak

