



PALACIO DE
BORNOS

VERDEJO BRUT
Rueda, Spain



12%
ALC/VOL

750mL
BOTTLE SIZE



100% Verdejo



16°C
for
10 days



Not Aged
in Oak



Aged 12 months in bottle

Appellation

Valladolid

Vinification

Average age of the vines is 15 years. Harvesting is machine-picked at night.

Fermentation

Fermentation vats: Stainless steel with temperature control
Temperature of fermentation: 16°C
Duration of fermentation: 10 days
Second fermentation: In bottle (traditional method)
Ageing time in bottle: At least 12 months

Tasting notes

Color: Straw-yellow with golden highlights.

Bubbles: Fine, round and well-integrated.

Nose: Powerful, complex and ripe with hints of white flowers and wild herbs.

Palate: Full and fresh with great structure.

Serving recommendations

12 - 14° C

Food pairings

White and blue fish, seafood, game birds, white meats, vegetable dishes and cheese.