



PALACIO DE  
**BORNOS**

**VERDEJO BRUT NATURE**  
Rueda, Spain



**12%** **750mL**  
ALC/VOL BOTTLE SIZE



100% Verdejo



14°C



Not Aged  
in Oak



Aged 36 months in bottle

**Appellation**

Valladolid

**Vinification**

Average age of the vines is 15 years. Grapes are selected and harvested by hand.

**Fermentation**

Fermentation vats: Stainless steel with temperature control.

Temperature of fermentation: 14°C

Second fermentation: In bottle (traditional method)

Ageing time in bottle: 36 months

**Tasting notes**

Color: Straw-yellow with greenish highlights.

Bubbles: Spherical, small and with a constant, continuous release of bubbles.

Nose: Intensely aromatic with a harmonious integration of the primary aromas (ripe fruit) and the derived aromas of the second fermentation (almond and peanut).

Palate: Round with excellent structure.

**Serving recommendations**

8° C

**Food pairings**

White fish, seafood, blue fish, caviar, game birds or cheese.