



BEVIAMO
INTERNATIONAL

PALACIO DE
BORNOS

VERDEJO FERMENTADO EN BARRICA
Rueda, Spain



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

Appellation

Valladolid

Vinification

Average age of the vines is 15 years.

Fermentation

Fermentation: In barrels
Temperature of fermentation: 16-20°C
Duration of fermentation: 10-12 days
Ageing time in barrels: At least 4 months
Type of barrel: French oak

Tasting notes

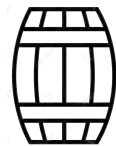
Color: Deep yellow with greenish tones.

Nose: Intensely aromatic, clean with great complexity enhanced by the oak (smoky, vanilla) and hints of fruit and vegetables.

Palate: Excellent entry on the palate, structured, velvety and lingering. A long finish with the aromatic complexity of the the nose coming through again.



100% Verdejo



10-12 days
at 16-20° C



Aged in
French oak for 4
months



Serving recommendations

12-15° C

Food pairings

Cheese, seafood, fish or grilled meat.