

# PALACIO DE BORNOS LA CAPRICHOSA 2022 VERDEJO ON THE LEES



**Appellation: D.O. RUEDA**  
**Grape variety: 100% VERDEJO**

Vintage	ABV	TA	pH	RS
2022	13.5%	5.2	3.4	1.6

## Tasting Notes

**Color:** Pale yellow with greenish glints.

**Nose:** Intensely aromatic with a wide palette of varietal aromas coming through (hay, balsamic, citrus fruit), together with notes of ripeness brought by the working of the lees.

**Palate:** Good structure, balanced, unctuous, velvety and with a long finish expressing the aromatics of the nose.

## Serving Recommendations

Serve at 50-54°F

**Food pairings:** Seafood, fish, foie gras or cured cheeses.

## Vineyards

**Sites:** Rueda, Pollos and La Seca (Valladolid)

**Soil type:** Structured, balanced, gravelly with a sandy-loam texture.

**Average age of vines:** over 30 years

**Average altitude:** 2,500 feet elevation

**Climate:** Mediterranean with Continental influence

**Average density of plantation:** 900 vines/acre

**Yield:** 1.8 tons/acre

**Growing system:** bush vines

## Winemaking

**Harvesting:** By hand, in small crates and with sorting table

**Fermentation:** In temperature-controlled stainless steel vats

**Temperature of fermentation:** 57-61°F

**Duration of fermentation:** 12-16 days

**Time on Lees:** 4 months

## Awards

Gold at San Francisco International Wine Competition 2023  
92 Points Guía Peñín 2023



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