

PALACIO DE BORNOS BRUT SPARKLING

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

Vintage	ABV	TA	pH	RS
NV	12.0%	4.7	3.2	9.0

Tasting Notes

Color: Straw-yellow with golden glints.

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

Serving temperature: 54 to 57°F

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

Vineyards

Sites: Rueda, Pollos and La Seca (Valladolid)

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

Average age of vines: 15 years

Average altitude: 2,500 feet elevation

Climate: Mediterranean with Continental influence

Average density of plantation: 1,200 vines/acre

Yield: 4 tons/acre

Growing system: Trellised

Winemaking

Harvesting: Machine-picked at night

Harvesting date: September

Fermentation: In temperature-controlled stainless steel vats

Temperature of fermentation: 61°F

Duration of fermentation: 10 days

Second fermentation: in bottle (traditional method)

Aging time in bottle: at least 12 months

Awards

2023 Sommelier Choice Awards (Silver)



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