

PALACIO DE BORNOS

2022 VERDEJO

D.O. RUEDA



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

Vintage	ABV	TA	pH	RS
2022	13.0%	5.2	3.4	2.6

Tasting Notes

Color: Straw-yellow with greenish glints.

Nose: Intense aromatics with the whole range of the Verdejo varietal expression coming through. Citrus fruit aromas mingling with grassy, anise notes.

Palate: Intense flavors, savory and very well-balanced. Refreshing acidity, fruity and flavorsome in the finish.

Serving Recommendations

Serve at 50 to 54F

Food pairings: Pasta al pesto, mild cheeses, rice dishes and blue fish.

Vineyards

Surface: 760 acres

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: 57-61°F

Duration of fermentation: 12-16 days

Awards

- Gold (USA Wine Ratings)
- Gold Medal (Sakura Awards)
- 90 points (Guía Peñín)

