



BORNOS FRIZZANTE VERDEJO 5,5°

Tasting notes

Colour: Pale yellow with gentle green glints.

Nose: Intensely aromatic with hints of sweetness that is well-integrated with citrus fruit, peach and tropical fruit notes.

Palate: Fresh with a marked presence of fizz and an optimal balance between acidity and sweetness.

Serving recommendations

Serve at 6 to 8°C.

Food pairings: Appetisers, light meals, and desserts.

BORNOS
frizzante
Verdejo 5,5°

PALACIO DE BORNOS

BORNOS FRIZZANTE VERDEJO 5,5º

Technical data

Production area: Rueda
Grape variety: 100 % Verdejo

VINEYARD (OWN PROPERTY)

Surface area: 308 ha (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: 750 m
Climate: Mediterranean with Continental influence
Average density of plantation: 2,976 vines/ha
Yield: 9,000 kg/ha
Growing system: Trellised

VINIFICATION

Harvesting: Machine-picked at night
Fermentation vats: Isobaric tanks
Temperature of fermentation: 12-13°C
Duration of fermentation: 6- 8 days
Bottling: Isobaric

Analysis data

Alcoholic degree: 5.5%
Total acidity: 6.8 g/l
Residual sugar: 95 g/l
Carbon dioxide: 3.5-4 g/l

Logistics data

Bottle: Burgundy
Closure: Screw-cap
Case: 12 bottles
Case measurements: 34 x 15.5 x 25.5 cm
Case weight: 15.5 Kg.
Palletisation: Euro pallet 80 x 120: 630 bottles
Number of cases per layer: 21
Number of layers: 5
Number of cases per pallet: 105
EAN code bottle: 8420759000304
EAN code case: 28420759000308

