

D.O. RUEDA




PALACIO DE
BORNOS
VERDEJO
BRUT NATURE
MÉTODO TRADICIONAL
RUEDA
DENOMINACIÓN DE ORIGEN

Food pairings: White fish, seafood, blue fish, caviar, game birds or cheese.

PALACIO DE BORNOS VERDEJO BRUT NATURE

D.O. RUEDA

Technical data

Appellation: D.O. 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: By hand and selected

Fermentation vats: Stainless steel with temperature-control

Temperature of fermentation: 14°C

Second fermentation: In bottle (traditional method)

Ageing time in bottle: 36 months

Analysis data

Alcoholic degree: 12%

Total acidity: 5.7 g/l

Residual sugar: 2 g/l

Logistics data

Bottle: Bordeaux sparkling 75 cl

Closure: Sparkling double disc

Case: 6 bottles

Case measurements: 18 x 31.6 x 27 cm

Case weight: 10 Kg

Palletisation: Euro pallet 80 x 120: 408 bottles

Number of cases per layer: 17

Number of layers: 4

Number of cases per pallet: 68

EAN code bottle: 8420759000410

EAN code case: 8420759060414

