



DOMINIO DE BORNOS CRIANZA

D.O. RIBERA DEL DUERO

Tasting notes

Colour: Cherry-red with a light purple rim.

Nose: Intensely aromatic with hints of toast, spices and black forest fruits that mingle very harmoniously.

Palate: Good structure and entry on the palate with the notes of oak and fruit showing through again. A lingering finish.

Serving recommendations

Serve at 16° to 18°C

Food pairings: Roast or stewed red meats and game dishes.



Awards:

- 91 points and 4 stars Guía Peñín 2024

Previous Vintages Awards:

- 91 points and 4 stars Guía Peñín 2023
- 90 points Guía Peñín 2022

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Technical Data

Appellation: D.O. RIBERA DEL DUERO

Grape varieties: 100% Tempranillo

Vintage: 2020

VINEYARD

Surface area of own vines: 25 hectares (62 acres)

Location: Valbuena del Duero (Valladolid)

Soil type: Clay and limestone

Average age of vines: 25-35 years

Average altitude: 780 m

Climate: Moderate to low rainfall. Dry summers and cold winters with marked temperature variation within each season.

Density of plantation: 2,100 vines/ha

Yield: 3,000 to 5,000 kg/ha

Growing system: Double Cordon Royat and bush vines

VINIFICATION

Harvesting: By hand

Fermentation: In stainless steel vats

Temperature of fermentation: 24-26°C

Duration of fermentation: 10 -12 days

Ageing time in barrel: 12 months

Type of barrels: French oak

Ageing time in bottle: 12 months

Analysis data

Alcoholic degree: 14,5

Logistics data

Bottle: Bordeaux 75cl

Closure: Diam 3

Case: 6 bottles

Case measurements: 23 x 32 x 15.5 cm

Case weight: 8 kg

Palletisation: Euro pallet 80 x 120 / 750 bottles

Number of cases per layer: 25

Number of layers: 5

Number of cases per pallet: 125

EAN code bottle: 8420759100240

EAN code case: 18420759100247

