



Conde Valdemar

Blanco 2022

VIÑEYARDS

Selected vineyards in Rioja Alavesa and Rioja Alta.

VARIETIES

80% Viura, 15% Malvasía, 5% Tempranillo Blanco.

ALCOHOL

12.5% Vol.

WINEMAKING

Fermentation in stainless steel tanks with temperature control at 16 °C for 15 days following by fine lees ageing.

TASTING FEATURES

It displays a pale yellow colour with greenish highlights. Clean and bright.

Intense and fresh aromas, standing out white fruits such as pear and citrus notes. Fine nuances to aromatic herbs, boxwood and white flowers.

Tasty, vibrant entry, with a persistent and long finish.

FOOD PAIRING

It is the ideal match for grilled fish, salads and vegetables, as well as pasta dishes and shellfish. A good choice for smoked food and creams.

SERVING TEMPERATURE

6/8 °C