



Conde Valdemar Crianza 2019

VINEYARDS

Own vineyards in Rioja Alavesa and Rioja Alta.

GRAPE VARIETIES

82% Tempranillo, 11% Mazuelo, 4% Graciano, 3% Maturana.

ALCOHOL

14,0% Vol.

AGEING

16 months in American oak barrels.

TASTING NOTES

It shows a red cherry colour of medium-high intensity, clean and bright.

On the nose, it displays an intense aroma of black fruits (plum and blackberry), well integrated with hints of oak and notes of sweet spices.

Tasty on the palate, with a smooth, pleasant and fresh entry. It has a long and persistent finish with touches of black fruit, spices and licorice.

FOOD PAIRING

A perfect wine to enjoy during a barbecue with different meats. Beef short ribs and other braised beef dishes. We can also pair it with pizza, a selection of cheeses or typical Italian cuisine such as risotto or pasta.

SERVING TEMPERATURE

16/18 °C.