

Family vineyards from Rioja Alavesa and Rioja Alta.

GRAPE VARIETIES

85% Tempranillo, 7% Garnacha, 5% Graciano, 3% Maturana.

ALCOHOL

RIOJA

Conde

Valdemar

RESERVA

14.0% Vol.

AGEING

19 months in American oak (65%) and French oak (35%) barrels.

Deep, bright cherry color with ruby shades. Graceful nose filled with aromas of mixed berries and cassis, along with touches of sweet spices, cocoa and toffee. Smooth and balanced palate with a long-lasting finish, full of elegance.

FOOD PAIRING

Especially suitable for beef, grilled pork, roasted lamb, chicken, barbequed food and grilled vegetables. Also a perfect match with pasta dishes, tacos, enchiladas, stir-fried noodles and all kinds of cheeses.

SERVING TEMPERATURE

16/18°C.