

Conde Valdemar

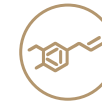
BLANCO 2024

DOCa RIOJA

OWN VINEYARDS IN RIOJA ALAVESA AND RIOJA ALTA



6/8°C



Vol. 12%



77% Viura
10% Malvasía
7% Sauvignon Blanc
6% Garnacha Blanca



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



Pale yellow colour with greenish reflections, clean and bright.

On the nose, it is intense and fresh, with notes of white fruit such as pear and subtle citrus touches. Delicate hints of aromatic herbs and white flowers emerge in the background.

On the palate, it has a flavourful entry with a smooth, enveloping texture. Its long, fruity, and floral finish leaves a fresh and well-balanced sensation.



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.