



Conde Valdemar

FINCA ALTO CANTABRIA 2023

WHITE WINE DE VIÑEDO SINGULAR

DOCa RIOJA

LIMITED EDITION OF 22.214 BOTTLES



THE VINEYARD

Our **“Viñedo Singular” Alto Cantabria estate** is situated on a **11.5-hectare high altitude plateau with an elevation of 114 meters above the Ebro River** and is ideal due to its excellent location.

The steep, sloping perimeter hillsides are perfect to avoid frost. The constant aeration prevents the accumulation of humidity and moisture on the clusters, thus ensuring the health of the grapes. Finally, its limestone and sandy loam soils make for the cultivation of exceptional white varieties.

This vineyard **planted with Viura in 1975** has an area of **8.6 hectares**. In 2019, it was certified as a “Viñedo Singular” estate, a category only achieved by those parcels with **notable features of quality and distinction**.



12/14°C



100% Viura



Vol. 13%



Grapes are hand-harvested in small crates and stabilized in a cooled room at the winery. Once the free run juice is obtained, it ferments partially in stainless steel tanks and in French oak barrels. Thus, the wine is aged on its fine lees for 6 months in new French 225 and 500 litres oak barrels with weekly battónage to enhance its velvety texture.



Pale straw yellow colour with greenish reflections, clean and bright. On the nose, it offers great intensity, with aromas of fruits like apricot and peach, complemented by subtle, smoky notes. Delicate hints of nuts, evoking hazelnut, add complexity. On the palate, it has a smooth and generous entry, due to its ageing on fine lees. Its characteristic saline touch, a reflection of the limestone soil of Alto Cantabria estate, brings freshness and personality. The finish is long, elegant, and well-balanced.



This wine is a perfect match for appetizers such as sushi and shellfish. It goes great with white meats, pastas, roasted vegetables and risottos.



90 points
James Suckling