



Conde Valdemar

ROSÉ 2024

DOCa RIOJA

FAMILY-OWNED VINEYARDS IN RIOJA.



6/8°C



Vol. 12,5%



80% Garnacha
20% Viura



Direct bleeding (saignée) at low temperature.
Fermentation in stainless steel tanks at 16 °C for 20 days.



Delicate pale pink colour with bright reflections.
On the nose, it stands out for its elegance, with subtle notes of powdery flowers and rose petals, accompanied by a hint of white pepper and red fruits such as wild strawberry and raspberry.
On the palate, it has a delicate entry and a smooth, silky texture, leaving floral and spicy nuances. Its fresh and well-balanced finish invites you to keep enjoying it.



This wine matches perfectly with smoked fish, soups, creams and salads. It also goes well with Mediterranean cuisine such as rice plates, pastas and dishes with spicy or bittersweet sauces.