



Conde Valdemar

TEMPRANILLO 2024

DOCa RIOJA

FAMILY-OWNED VINEYARDS IN RIOJA ALAVESA



14°C



100% Tempranillo



Vol. 13,5%



Hand harvested and fermented for 12 days in temperature - controlled, stainless steel tanks.



Bright and clear cherry-red colour with violet reflections. On the nose, it reveals an intense fruity character with pleasant blackberry and blueberry notes, accompanied by a subtle floral hint of violets and an elegant licorice background.

On the palate, it has a smooth and rounded entry, with a silky and well-balanced texture. Its long, fruity finish leaves a nice sensation of freshness and finesse.



This fruity wine is suited for a variety of dishes: cured or soft cheese platters, charcuterie, stewed legumes, grilled meats, oven-baked fish and pasta. At a slightly lower temperature than usual, it is a particularly pleasant wine to enjoy in summer with rice dishes, paellas, meat or fish brochettes.

www.valdemarfamily.com

