



# Conde Valdemar

RESERVA 2018

DOCa RIOJA

FAMILY VINEYARDS FROM RIOJA ALAVESA AND RIOJA ALTA.



16/18°C



Vol. 14%



83% Tempranillo  
7% Graciano  
5% Garnacha  
5% Maturana



19 months in  
American and  
French oak barrels



Bright, deep ruby-red colour.  
On the nose, it reveals a complex aromatic profile, where notes of black fruit and licorice combine well with hints of wild herbs, elegant spices, and subtle toasted nuances. On the palate, it is balanced and vibrant, with a broad and enveloping mouthfeel. Its long finish showcases elegance and finesse due to the high quality oak barrels.



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

[www.valdemarfamily.com](http://www.valdemarfamily.com)





# Conde Valdemar

RESERVA 2017

DOCa RIOJA

FAMILY VINEYARDS FROM RIOJA ALAVESA AND RIOJA ALTA.



16/18°C



Vol. 14,0%



80% Tempranillo  
10% Mazuelo  
6% Garnacha  
4% Maturana



21 months in oak barrels.



Bright ruby red colour with an intense robe. Complex aroma that blends notes of toffee, licorice, and black fruit. Additionally, there are hints of underbrush, aromatic herbs, spices, and subtle mineral nuances. The palate is balanced and vibrant, with a long aftertaste that reflects its rich ageing, showing elegance and finesse.



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.



**93 points**  
Tim Atkin 2024

**93 points**  
International Wine &  
Spirits Competition