



# Conde Valdemar Gran Reserva 2010

## VINEYARDS

Selection from own old vine plots in Rioja Alavesa.

## VARIETIES

85% Tempranillo, 10% Graciano and 5% Maturana.

## ALCOHOL

14.0% Vol.

## AGEING

32 months in French (75%) and American (25%) 225-liter oak barrels.

## TASTING NOTES

This wine displays an attractive red cherry colour with a burgundy rim.

It has a potent spicy aroma, together with vanilla and cocoa notes.

Very potent in mouth, rounded, with a long aftertaste and showing a great personality.

## FOOD PAIRING

This wine matches perfectly with red meat, stews and roasts, as well as game. Particularly suited for charcuterie and cured cheese.

## SERVING TEMPERATURE

16/18 °C.