



Conde Valdemar

GRAN RESERVA 2017

**DOCA RIOJA
SELECTION FROM OUR FAMILY'S OLD
VINE PLOTS IN RIOJA ALAVESA.**



16/18°C



Vol. 14,0%



88% Tempranillo
8% Graciano
2% Maturana
2% Garnacha



25 months in
French and
American oak
barrels.



Deep ruby red colour, clean and bright.
On the nose, it stands out for its intense and complex
aroma, where black fruit and plums combine with hints
of licorice, accompanied by balsamic notes of bay leaf
and a subtle touch of black tea.
On the palate, it is elegant and smooth, with a bright
and pleasant structure. The long finish is savoury and
well-balanced, leaving a lasting sensation that will
tempt you to continue sipping.



This wine matches perfectly with red meat, stews and
roasted food. Particularly suited for charcuterie and
cured cheese.



Conde Valdemar

GRAN RESERVA 2015

DOCA RIOJA
SELECTION FROM OUR FAMILY'S OLD
VINE PLOTS IN RIOJA ALAVESA.



16/18°C



Vol. 14,0%



86% Tempranillo
8% Garnacha
3% Graciano
3% Maturana



34 months in
French (70%) and
American (30%)
oak barrels.



This wine displays an attractive and intense red ruby colour, clean and bright. Intense and complex aromas of ripe black fruit, such as black plum. Hints of coffee, cocoa, black liquorice and truffle. On the palate it is elegant, round, full-bodied and with a very long and smooth aftertaste.



This wine matches perfectly with red meat, stews and roasted food. Particularly suited for charcuterie and cured cheese.



**Cellar Selection
y 95 points**
Wine Enthusiast
2023

Gold Medal
International
Wine Challenge
2023

93 points
Guía Peñín 2023
Tim Atkin 2023

Silver Medal
Decanter Awards
2022

92 points
Wine Spectator
2023

91 points
James Suckling
2022