Valdemar
BODEGA Y VIÑEDOS



Conde Valdemar

GRAN RESERVA 2019

DOCa RIOJA
SELECTION FROM OUR FAMILY'S OLD VINE PLOTS

16/18°C

Vol. 14,5%

70% Tempranillo
22% Garnacha
6% Graciano
2% Maturana

27 months in French and American oak barrels.

Deep ruby-red colour, clean and bright, with great intensity. On the nose, it reveals remarkable aromatic complexity, combining notes of red and black fruit with elegant spicy hints of pepper and vanilla, accompanied by balsamic nuances and touches of fresh tobacco.
On the palate, it stands out for its elegance and balance, with a smooth and enveloping entry. Its broad texture brings freshness, character, and a rounded mouthfeel, leading to a long and refined finish.

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

93 points
Tim Atkin

94 points
Decanter Rioja Report

www.valdemarfamily.com

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