



Conde Valdemar Gran Reserva 2015

VINEYARDS

Selection from our Family's old vine plots in Rioja Alavesa.

VARIETIES

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

ALCOHOL

14% vol.

AGEING

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

TASTING NOTES

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.

FOOD PAIRING

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

SERVING TEMPERATURE

16/18 °C.