



# Conde Valdemar

EDICIÓN LIMITADA 2018

DOCa RIOJA

LIMITED EDITION OF 5.180 BOTTLES



16/18°C



Vol. 14,0%



88% Tempranillo  
10% Graciano  
2% Maturana



23 months in 225-liter barrels of different finegrained French (60%) and American oaks (40%).



Grapes are strictly selected and hand-picked at our most iconic family-owned plots in Rioja Alavesa: La Recaja (Tempranillo planted in 1979), Balcón de Pilatos (Maturana) and Las Seis Alhajas (Graciano).



It displays a bright and deep bigarreau cherry colour. Intense aromas of blackberries and blackcurrants, fresh liquorice, balsamic notes and fine spices such as clove and nutmeg.

Elegant full-bodied palate with a savory entry, balanced acidity and a mineral finish showing its limestone soil origins.



It's a perfect match for all kinds of meat, especially grilled red meat and stews. It also pairs well with fish, such as salmon and turbot, as well as with cheese boards and charcuterie.



**96 points**

Wine Enthusiast 2023

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

