



Conde Valdemar

ROSÉ 2022

DOCa RIOJA
FAMILY-OWNED VINEYARDS IN RIOJA.



6/8°C



Vol. 13%



85% Garnacha
15% Viura



Direct bleeding (saignée) at low temperature.
Fermentation in stainless steel tanks at 16 °C for 20 days.



Delicate pale pink colour with bright reflections.
It displays varietal aromas, especially of cherry blossom, roses, forest berries and pink pepper.
Delicate and smooth entry in mouth with floral and spicy notes and a fresh finish.



This wine matches perfectly with smoked fish, soups, creams and salads. It also goes well with Mediterranean cuisine such as rice plates, pastas and dishes with spicy or bittersweet sauces.