



Conde Valdemar

TEMPRANILLO BLANCO 2022

DOCa RIOJA

FAMILY-OWNED VINEYARDS IN RIOJA ALTA



6/8°C



100% Tempranillo
Blanco



Vol. 13,0%



Hand-picked grapes in the morning in boxes. Fermentation at 16°C in stainless steel tanks and ageing for 4 months on fine lees until its bottling.



Bright and clean yellow color with green shades. Medium-high intensity with wildflower aromas as well as cassis, fennel, anise, dill and pear, melon and white apricot.

On the palate is smooth, expressive, and tasty with a fresh yet long finish.



It is perfect to drink it with small appetizer dishes, creamy cheese platters, fried calamari, carpaccio, sushi, ceviche or chicken skewers. Ideal with shellfish, risottos, duck magret and pastas.



Gold Medal
Concours Mondial de
Bruxelles 2023

90 points
James Suckling 2023