



Conde Valdemar

EDICIÓN LIMITADA 2019

DOCa RIOJA
LIMITED EDITION OF 7.998 BOTTLES



16/18°C



Vol. 14,0%



85% Tempranillo
10% Graciano
5% Maturana



25 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 black fruit and fresh licorice, with balsamic notes and subtle spices like clove, with a background of tobacco leaf and cedar. On the palate, it is balanced, with a silky entry and hints of fresh spices and licorice. Structured, with vibrant acidity and a very elegant and saline finish characteristic of the limestone soils from which it comes.



Its spicy notes are perfect to combine with sophisticated dishes with many nuances of flavor, such as stewed meats and fish in sauce. Cured and mature cheeses are also an ideal pairing. It goes perfectly with the creaminess of mushroom risottos.



93 points
Tim Atkin 2023

92 points

James Suckling 2023

www.valdemarfamily.com

