



FINCAS

Valdemar

ROBLE 2023
D.O. RIBERA DEL DUERO



16/18°C



Vol. 14%



100% Tempranillo



5 months ageing
in oak barrels.



Grapes are sourced from selected vineyards in the area of Nava de Roa (Burgos).



Deep and vibrant red cherry colour with purplish hues and a lingering tear.

On the nose, it is intense and full of nuances: ripe fruit, aromatic herbs, a hint of black olive, and a smoky background that adds character.

On the palate, it is rich and enveloping, with flavours of juicy fruit and a touch of spice that makes it unique. The finish is round and long, perfect for savouring calmly and letting its personality shine.



It goes well with roasted red meats, lamb and grilled vegetables. Delicious with Iberian-pork cold meats, cheese platters, veggie tacos or noodles.