

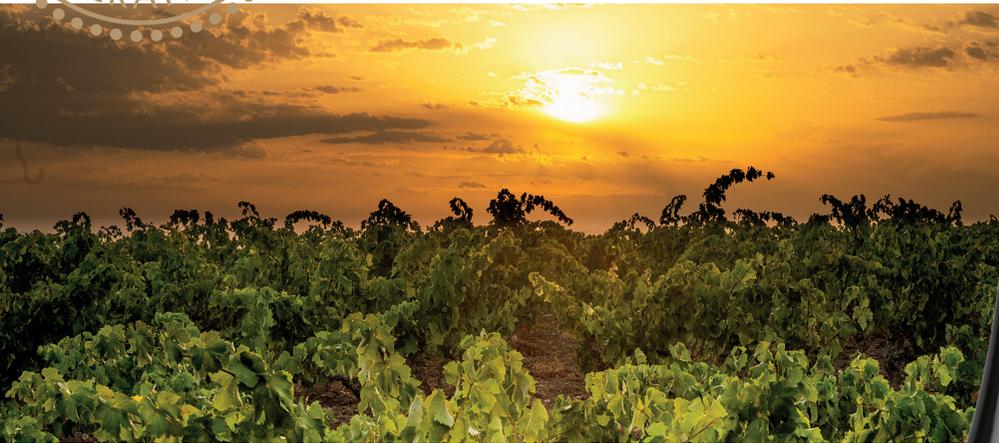
Conde Valdemar

FINCA ALTO CANTABRIA 2020

GRAN AÑADA - BRUT NATURE

DOCa RIOJA SPARKLING WINE

LIMITED EDITION OF 1.581 BOTTLES



VINEYARD

Our **Alto Cantabria Estate “Viñedo Singular”** situated on a **11.5-hectare high altitude plateau with an elevation of 114 meters above the Ebro River** is ideal due to its excellent location. The steeply sloping perimeter hillsides are perfect to avoid frost.

The extreme aeration prevents the accumulation of humidity and moisture on the clusters, thus ensuring the health of the grapes. Its limestone and sandy loam soils make for the cultivation of exceptional white varieties.

This vineyard planted with Viura, has an area of **8.6 hectares and was planted in 1975**. In 2019 it was certified as a “Viñedo Singular”. This category can only be achieved by those parcels with **notable features of quality and distinction**.



6/8°C



100% Viura



Vol. 12,0%



Grapes are collected manually in small crates. After a soft press, we obtain the flower must which is fermented in stainless steel tanks between 14-15°C. The ageing of the wine on its lees takes place in stainless steel tanks as well as in French oak 225 l barrels for 9 months. Finally, the wine rests on its lees inside the bottle for 36 months before disgorgement.



Bright pale yellow colour with subtle straw-like reflections. The bubbles are extremely fine, rising continuously in delicate streams that form a stable crown on the surface.

On the nose, it reveals remarkable complexity, with dominant floral and fruity notes, accompanied by subtle hints of nuts and a mineral background that reflects the limestone character of the soil it comes from. Elegant and layered, it offers aromas of pastry and spices developed through its long aging in bottle.

This is a wine with great personality—delicate, yet marked by the tension so typical of this vineyard. It stands out for its sapidity and distinct saline touch, a signature trait of this plot, which enhances the wine's freshness even after 36 months of aging. The ultra-fine, well-integrated bubbles highlight its mineral nature, with subtle smoky notes and a smooth, enveloping texture that carries through its long finish.



A perfect pairing with shellfish and white fish, as well as oven-roasted meats, poultry, soft cheeses, risottos, charcuterie and foie gras. Its freshness and finesse also make it a fantastic match for sushi.

www.valdemarfamily.com

