



FINCAS

Valdemar

CRIANZA 2021
D.O. RIBERA DEL DUERO



16/18°C



Vol. 14,5%



100% Tempranillo



14 months in French (70%) and American (30%) oak barrels.



Vineyards on stony and chalky soils at altitudes between 850 and 920 meters in the plateau area of Nava de Roa (Burgos)



Intense red cherry colour of high layer, clean and bright. On the nose, black fruit, black tea and aromatic herbs stand out, with subtle tobacco aromas.

Fresh entry, with hints of black fruit and light toasted notes, as well as cedar, characteristic of its aging in oak barrels. Long and persistent finish.



Perfect match with rich red meats like beef steaks, grilled burgers, braised beef short ribs, roasted pork or lamb. Ideal also with dry or cured cheeses.