



Valdemar
BODEGA Y VIÑEDOS



Conde Valdemar

BLANCO 2025

DOCa RIOJA

OWN VINEYARDS IN RIOJA ALAVESA AND RIOJA ALTA



6/8°C



64% Viura
21% Malvasia
15% Sauvignon Blanc



Vol. 12%



15-day fermentation in temperature-controlled, stainless steel tanks at 16° C for 15 days followed by fine lees ageing.



Pale yellow in colour with greenish reflections, clean and bright.

On the nose, it shows an intense and fresh aroma with a well-integrated herbal character. Notes of white fruit such as pear and stone fruit stand out, accompanied by subtle floral hints in the background.

On the palate, it offers a smooth and appealing entry, with fresh fruit notes and a long, pleasant finish.



An excellent companion for seafood and raw fish such as sushi or tuna tartare, where its freshness and aromatic profile enhance the delicacy of the dish. It also pairs beautifully with smoked fish and vegetable creams, bringing balance and freshness to the overall experience.

www.valdemarfamily.com

