



**Valdemar**  
BODEGA Y VIÑEDOS



# Conde Valdemar

**ROSÉ 2025**

**DOCa RIOJA**  
**FAMILY-OWNED VINEYARDS IN RIOJA**



6/8°C



60% Garnacha  
40% Mazuelo



Vol. 12,5%



Free run juice is fermented at low temperatures in stainless steel tanks at 16° C for 20 days.



Delicate pale pink colour with bright reflections.  
On the nose, it stands out for its finesse, with aromas of rose petals and a fresh, slightly herbal profile, accompanied by subtle notes of red fruit such as wild strawberry.  
On the palate, it offers a smooth entry and a light, elegant mouthfeel, where floral and fruity notes reappear. The finish is long and refreshing, leaving a pleasant sense of freshness.



This wine pairs beautifully with fish prepared in a variety of styles, including smoked dishes, as well as soups, creams, and salads. It is also an excellent match for Mediterranean cuisine such as rice dishes, pasta, and recipes with spicy or sweet-and-sour sauces.

[www.valdemarfamily.com](http://www.valdemarfamily.com)

