



Valdemar
BODEGA Y VIÑEDOS



Conde Valdemar

TEMPRANILLO 2025

DOCa RIOJA
FAMILY-OWNED VINEYARDS IN RIOJA ALAVESA



14°C



100% Tempranillo



Vol. 13,5%



Hand harvested and fermented for 12 days in temperature-controlled, stainless steel tanks.



Deep purple-red colour with violet reflections, clean and bright.

On the nose, it shows an intense fruity character, with notes of blackberry and blackcurrant, accompanied by a subtle hint of licorice and a delicate floral background reminiscent of violets.

On the palate, it offers an intense yet smooth entry, with a juicy and approachable mouthfeel. The finish is fruity and persistent, leaving a pleasant sensation of freshness.



This fruity wine is suited for a variety of dishes: cured or soft cheese platters, charcuterie, stewed legumes, grilled meats, oven-baked fish and pasta. At a slightly lower temperature than usual, it is a particularly pleasant wine to enjoy in summer with rice dishes, paellas, meat or fish brochettes.

www.valdemarfamilia.com

