



Valdemar

BODEGA Y VIÑEDOS



Conde Valdemar

TEMPRANILLO BLANCO 2025

DOCa RIOJA
FAMILY-OWNED VINEYARD IN
FINCA ALTO CANTABRIA ESTATE



6/8°C



100% Tempranillo
Blanco



Vol. 12,5%



Hand-picked grapes in the morning in boxes. Fermentation at 16°C in stainless steel tanks and ageing for 4 months on fine lees until its bottling.



Pale yellow colour with greenish reflections, clean and bright.

On the nose, it shows an intense and fresh fruity character, with notes of white fruits such as melon and pear, complemented by delicate herbal hints.

On the palate, it offers a smooth and rounded entry with a rich, creamy texture. Herbal and fruity notes reappear on the long finish, marked by a subtle saline touch that reflects the limestone soils from which it originates.



It is perfect to drink it with small appetizer dishes, creamy cheese platters, fried calamari, carpaccio, sushi, ceviche or chicken skewers. Ideal with shellfish, risottos, duck magret and pastas.

www.valdemarfamilia.com

