



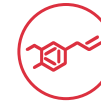
FINCAS

Valdemar

ROBLE 2024
D.O. RIBERA DEL DUERO



16/18°C



Vol. 14,5%



100% Tempranillo



5 months ageing
in oak barrels.



Grapes are sourced from selected vineyards in the area of Nava de Roa (Burgos).



Deep cherry red colour with violet hues. Clean and bright, with pronounced legs.
Intense aromas of ripe black fruit, complemented by hints of aromatic herbs and a subtle toasted, spicy background. Smooth and generous on entry, with a strong presence of fruit and spicy notes. Well-structured, leading to a long, elegant finish with delicate smoky nuances.



It goes well with roasted red meats, lamb and grilled vegetables. Delicious with Iberian-pork cold meats, cheese platters, veggie tacos or noodles.