



# Valdemar

BODEGA Y VIÑEDOS



# Conde Valdemar

**GRAN RESERVA 2019**

**DOCa RIOJA  
SELECTION FROM OUR  
FAMILY'S OLD VINE PLOTS**



16/18°C



Vol. 14,5%



70% Tempranillo  
22% Garnacha  
6% Graciano  
2% Maturana



27 months in  
French and  
American oak  
barrels.



Deep ruby-red colour, clean and bright, with great intensity. On the nose, it reveals remarkable aromatic complexity, combining notes of red and black fruit with elegant spicy hints of pepper and vanilla, accompanied by balsamic nuances and touches of fresh tobacco.

On the palate, it stands out for its elegance and balance, with a smooth and enveloping entry. Its broad texture brings freshness, character, and a rounded mouthfeel, leading to a long and refined finish.



This wine matches perfectly with red meat, stews and roasted food. Particularly suited for charcuterie and cured cheese.



**93 points**  
Tim Atkin

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





# Valdemar

BODEGA Y VIÑEDOS



# Conde Valdemar

GRAN RESERVA 2017

DOCa RIOJA  
SELECTION FROM OUR FAMILY'S OLD  
VINE PLOTS IN RIOJA ALAVESA



16/18°C



Vol. 14,0%



88% Tempranillo  
8% Graciano  
2% Maturana  
2% Garnacha



25 months in  
French and  
American oak  
barrels.



Deep ruby red colour, clean and bright.  
On the nose, it stands out for its intense and complex aroma, where black fruit and plums combine with hints of licorice, accompanied by balsamic notes of bay leaf and a subtle touch of black tea.

On the palate, it is elegant and smooth, with a bright and pleasant structure. The long finish is savoury and well-balanced, leaving a lasting sensation that will tempt you to continue sipping.



This wine matches perfectly with red meat, stews and roasted food. Particularly suited for charcuterie and cured cheese.



**95 points**  
Jeb Dunnuck 2025

**93 points**  
Tim Atkin 2026

**92 points**  
Tim Atkin 2025  
Decanter 2025  
James Suckling 2024

**91 points**  
Wine Spectator 2024

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# Conde Valdemar

GRAN RESERVA 2015

DOCA RIOJA  
SELECTION FROM OUR FAMILY'S OLD  
VINE PLOTS IN RIOJA ALAVESA.



16/18°C



Vol. 14,0%



86% Tempranillo  
8% Garnacha  
3% Graciano  
3% Maturana



34 months in  
French (70%) and  
American (30%)  
oak barrels.



This wine displays an attractive and intense red ruby colour, clean and bright. Intense and complex aromas of ripe black fruit, such as black plum. Hints of coffee, cocoa, black liquorice and truffle. On the palate it is elegant, round, full-bodied and with a very long and smooth aftertaste.



This wine matches perfectly with red meat, stews and roasted food. Particularly suited for charcuterie and cured cheese.



**Cellar Selection  
y 95 points**  
Wine Enthusiast  
2023

**Gold Medal**  
International  
Wine Challenge  
2023

**93 points**  
Guía Peñín 2023  
Tim Atkin 2023

**Silver Medal**  
Decanter Awards  
2022

**92 points**  
Wine Spectator  
2023

**91 points**  
James Suckling  
2022