



Valdemar

BODEGA Y VIÑEDOS



Conde Valdemar

ESPUMOSO ROSÉ 2021

DOCa RIOJA

BRUT NATURE • TRADITIONAL METHOD



6/8°C



Vol. 11%



100% Garnacha



36 months of bottle ageing between tirage and disgorgement.



Selection of our high-altitude Garnacha, aiming to highlight the freshness and floral character of the variety. Hand-harvested at an early stage to preserve acidity and finesse. The time spent ageing on the lees in bottle brings smoothness, elegance, and a fine, well-integrated, creamy bubble.



Delicate pale pink in colour, bright and luminous, with subtle coral highlights. Its bubbles are exceptionally fine and persistent, forming elegant streams in the glass and a lasting crown on the surface.

On the nose, it is fresh and elegant, revealing notes of wild red berries, subtle spices and delicate floral aromas. As it opens, hints of freshly baked bread and brioche emerge, reflecting its extended bottle ageing.

On the palate, it offers a smooth entry and a creamy texture, with beautifully integrated bubbles that gently envelop the palate. Flavours of red berries reappear alongside the distinctive floral character of our Garnacha and the refined nuances developed during bottle ageing. Balanced and savoury, it displays vibrant tension that brings freshness throughout the palate, leading to a long, elegant and persistent finish.



Ideal with aperitifs, seafood, grilled fish, sushi, delicate rice dishes, fresh salads and creamy cheeses. Its freshness and fine mousse make it an exceptionally versatile sparkling wine, equally suited to Mediterranean cuisine, lightly spiced dishes and Iberian cured meats.

www.valdemarfamilly.com

