



Conde Valdemar

Blanco 2021

VIÑEYARDS

Selected vineyards in Rioja Alavesa and Rioja Alta.

VARIETIES

85% Viura, 10% Malvasía, 3% Sauvignon Blanc, 2% Tempranillo Blanco.

ALCOHOL

12.5% Vol.

WINEMAKING

Fermentation in stainless steel tanks with temperature control at 16 °C for 15 days following by fine lees ageing.

TASTING FEATURES

It displays a pale yellow colour with greenish highlights. Clean and bright.

Intense aroma, very fresh, standing out white fruits, melon and pear, and tropical fruits such as pineapple and lychee. Tasty, vibrant entry, with a persistent and long aftertaste.

FOOD PAIRING

It is the ideal match for grilled fish, salads and vegetables, as well as pasta dishes and shellfish. A good choice for smoked food and creams.

SERVING TEMPERATURE

6/8 °C