



Conde Valdemar

Rosé 2021

VINEYARDS

Family-owned vineyards in Rioja.

VARIETIES

92% Garnacha and 8% Mazuelo.

ALCOHOL

13.5% Vol.

WINEMAKING

Direct bleeding (saignée) at low temperature. Fermentation in stainless steel tanks at 16 °C for 20 days.

TASTING FEATURES

Delicate pale pink colour with bright reflections. It displays varietal aromas, standing out fresh flowers, rose petals and forest fruits such as raspberries and blueberries. Delicate and smooth entry in mouth with vibrant fruity notes and a very long aftertaste.

FOOD PAIRING

This wine matches perfectly with smoked fish, soups, creams and salads. It also goes well with Mediterranean cuisine such as rice plates, pastas and dishes with bittersweet sauces.

SERVING TEMPERATURE

6/8 °C