Conde Valdemar

Tempranillo 2021

VINEYARDS
Family-owned vineyards in Rioja Alavesa.

VARIETY
100% Tempranillo.

ALCOHOL
14% Vol.

WINEMAKING
Hand harvested and fermented in stainless steel tanks with temperature control for 12 days.

TASTING FEATURES
Attractive red cherry colour with violet hues. Clean and bright.
Intense aromas of black fruit such as blackberry and plum, floral aromas of violet and a subtle background of licorice.
Smooth, round, tasty, fresh with a pleasant mouthfeel and a long finish with hints of black fruit.

FOOD PAIRING
This fruity wine is suited for a variety of dishes: cured and soft cheese platters, charcuterie, stewed legumes, grilled meats, roasted lamb and pasta.

SERVING TEMPERATURE
14 °C