

BODEGAS VALDEMAR

\$21.20

* Suggested retail price

Conde Valdemar Tempranillo Blanco 2023

	Product code	12591821
	Licensee price	\$18.04
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Spain
	Regulated designation	Denominación de origen calificada (DOCa)
	Region	La Rioja
	Subregion	Alta
	Appellation	Rioja
	Classification	Not applicable
	Varietal(s)	Tempranillo Blanco 100 %
	Alcohol percentage	13.5%
	Colour	White
	Sugar	Dry
	Sugar content	1.3
	Closure type	Cork

ABOUT THIS WINERY

When the passion for innovation is combined with respect for tradition, Conde Valdemar is born, producing wines that showcase the virtues of this land: the land of the Rioja. Combining the ability to look to the future with keeping our history alive. True to our most traditional and timeless line. Wines that persist in time, that blend the clear and clean fruit with a balanced power and structure, while underscoring the freshness of this area.

TASTING NOTES

Straw yellow colour with greenish tones. Clean and bright.

Intense notes of tropical fruits such as pineapple and mango, also melon, with a background of lime and almond blossoms.

Tasty entry, vibrant passage through the mouth, balanced. Fresh and very persistent aftertaste.

PRODUCT NOTES

FOOD PAIRING

Ideal for aperitifs. It is also perfect for scallops, cod, soured mussel, marinated anchovies and grilled sardine. It is also perfect with sophisticated starters, such as black rice with squid, red prawn carpaccio, scampi salad and oysters among others.

Oeno Selections
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SELECTIONS
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PRODUCTION NOTES

Hand-picked grapes in the morning in boxes.
Fermentation at 16°C in stainless steel tanks and ageing on fine lees until its bottling.

Bodegas
Valdemar

