

























BODEGAS VALDEMAR

\$23.55

* Suggested retail price

Conde Valdemar Reserva 2016

	Product code	882761
	Licensee price	\$21.70
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	Spain
	Regulated designation	Denominación de origen calificada (DOCa)
	Region	La Rioja
	Subregion	Alta
	Appellation	Rioja
	Classification	Reserva
	Varietal(s)	Tempranillo 79 %
	Varietal(s)	Garnacha 13 %
	Varietal(s)	Graciano 5 %
	Varietal(s)	Maturana tinta 3 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar	Dry
	Sugar content	1.8 g/L
	Closure type	Cork
	Aging vessel type	In American oak (65%) and French oak (35%) barrels.
	Length of aging	27 months
	À boire	To drink or to keep 12 years according to the vintage

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

Deep, cherry color with ruby shades. Powerful and complex nose filled with aromas of ripe fruit and spicy notes dominating as well as licorice, truffle and cocoa touches. Displays a balanced palate, delicate and

Oeno Selections
4 Place du Commerce, Suite 550
Verdun, QC H3E 1J4
(514) 769-1990



flavoursome. It has a silky entrance followed by a persistent finish with caressing tannins. Very elegant.

PRODUCT NOTES

To ensure the highest quality of their wines, they carefully study their terroirs for the best choice of grape varieties and among the grape varieties they choose the best clones. They make a plot division to achieve the best results. This is why, for example, Tempranillo, which can give very light wines in other areas, produces great wines in them. They are very respectful of nature and only intervene when necessary.

PRODUCTION NOTES

Family vineyards from Rioja Alavesa and Rioja Alta. This wine has a perfect balance between fruit and oak ageing. Rich aromas, beautiful roundness and tasty on the palate. Must have aged at least three years, including 12 months in oak barrels, before release. Cannot be commercialised until it is in its fourth year.

Bodegas
Valdemar

