

Conde Valdemar

EDICIÓN LIMITADA 2020

DOCa RIOJA
LIMITED EDITION OF 8.010 BOTTLES



16/18°C



Vol. 14,0%



87% Tempranillo
8% Maturana
5% Graciano



20 months in 225-liter barrels of different finegrained French (60%) and American oaks (40%).



Grapes are strictly selected and hand-picked at our most iconic family-owned plots in Rioja Alavesa: La Recaja (Tempranillo planted in 1979), Balcón de Pilatos (Maturana) and Las Seis Alhajas (Graciano).



Bright cherry-red colour with deep intensity.

On the nose, it offers an intense expression of ripe black fruit and licorice, complemented by balsamic notes, fine spices, cocoa, a subtle smoky background, and hints of dried nuts.

On the palate, it opens broad and silky, with sweet spice and licorice nuances. Well-structured and gentle, it finishes with elegance and a distinctive saline touch that reflects the limestone soils from which it originates.



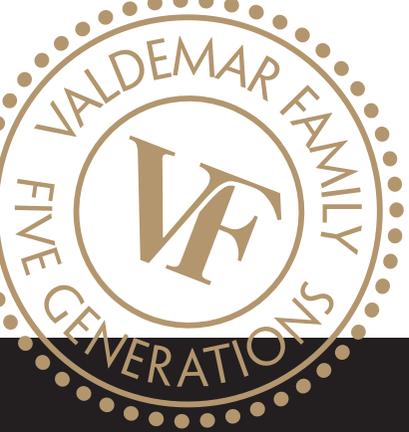
Its spicy notes are perfect to combine with sophisticated dishes with many nuances of flavor, such as stewed meats and fish in sauce. Cured and mature cheeses are also an ideal pairing. It goes perfectly with the creaminess of mushroom risottos.



93 points
Tim Atkin
James Suckling

92 points
Decanter

91 points
Wine Spectator



Conde Valdemar

EDICIÓN LIMITADA 2019

DOCa RIOJA

LIMITED EDITION OF 7.998 BOTTLES



16/18°C



Vol. 14,0%



85% Tempranillo
10% Graciano
5% Maturana



25 months in 225-liter barrels of different finegrained French (60%) and American oaks (40%).



Grapes are strictly selected and hand-picked at our most iconic family-owned plots in Rioja Alavesa: La Recaja (Tempranillo planted in 1979), Balcón de Pilatos (Maturana) and Las Seis Alhajas (Graciano).



It displays a bright and deep bigarreau cherry colour. Intense aromas of black fruit and fresh licorice, with balsamic notes and subtle spices like clove, with a background of tobacco leaf and cedar. On the palate, it is balanced, with a silky entry and hints of fresh spices and licorice. Structured, with vibrant acidity and a very elegant and saline finish characteristic of the limestone soils from which it comes.



Its spicy notes are perfect to combine with sophisticated dishes with many nuances of flavor, such as stewed meats and fish in sauce. Cured and mature cheeses are also an ideal pairing. It goes perfectly with the creaminess of mushroom risottos.



96 points
Wine Enthusiast 2024
International Wine
Review 2024



93 points
Tim Atkin 2023



92 points
James Suckling 2023

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Conde Valdemar

EDICIÓN LIMITADA 2018

DOCa RIOJA

LIMITED EDITION OF 5.180 BOTTLES



16/18°C



Vol. 14,0%



88% Tempranillo
10% Graciano
2% Maturana



23 months in 225-liter barrels of different fine-grained French (60%) and American oaks (40%).



Grapes are strictly selected and hand-picked at our most iconic family-owned plots in Rioja Alavesa: La Recaja (Tempranillo planted in 1979), Balcón de Pilatos (Maturana) and Las Seis Alhajas (Graciano).



It displays a bright and deep bigarreau cherry colour. Intense aromas of blackberries and blackcurrants, fresh liquorice, balsamic notes and fine spices such as clove and nutmeg.

Elegant full-bodied palate with a savory entry, balanced acidity and a mineral finish showing its limestone soil origins.



It's a perfect match for all kinds of meat, especially grilled red meat and stews. It also pairs well with fish, such as salmon and turbot, as well as with cheese boards and charcuterie.



96 points

Wine Enthusiast 2023

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