



Conde Valdemar Rosé 2020

VINEYARDS

Family-owned vineyards in Rioja.

VARIETIES

75% Garnacha & 25% Mazuelo.

ALCOHOL

13.0% Vol.

WINEMAKING

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

TASTING NOTES

Delicate and bright pale pink colour with violet hues. This elegant wine displays varietal aromas, standing out bouquet flowers with hints of red fruit yogurt. In the mouth, it is pleasant, delicate, fruity, fresh and nicely balanced.

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 bitter-sweet sauces.

SERVING TEMPERATURE

6/8 °C.