

# CONDE DE VALDEMAR

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## CRIANZA 2004

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**VINTAGE:** 2004

**VINEYARDS:** Own vineyards in Logroño, Oyón and Ausejo.

**GRAPE VARIETY:** 90% Tempranillo and 10% Mazuelo

**ALCOHOL:** 13.5 % Vol.

**OAK AGEING:** 14 months in American and French oak barrels

**ACIDITY:** 5.6 grs/l

**HARVEST DATE:** 1<sup>st</sup> week of October.

**BOTTLED:** November 2006

### **TASTING FEATURES:**

**Colour:** Dark red cherry colour with violet-purple tones. Clear and bright.

**Aroma:** Intense and profound. Reminders of ripe fruit well integrated with the oak, which gives some attractive spicy nuances.

**Palate:** Fleshy and full of flavour, with an excellent balance of the tannins and a long finish.

**Food pairing:** It is a perfect match with game, roasts, red meat as well as cold meats and cheeses.

**Serving temperature:** 16/18 °C

### **AWARDS AND SPECIAL PRESS RECOGNITION:**

- International Wine & Spirits Competition, bronze medal.
- International Wine Challenge, commended.