

## Conde de Valdemar Crianza

<b>VINTAGE:</b>	2005
<b>ALCOHOL:</b>	13.5% Vol.
<b>TOTAL ACIDITY:</b>	5.5 g/l.
<b>HARVEST DATE:</b>	1st week of October.
<b>VARIETIES:</b>	90% Tempranillo, 10% Mazuelo
<b>VINEYARDS:</b>	Own vineyards in Oyon, Logroño and Ausejo
<b>OAK AGEING:</b>	15 months in American and French oak barrels.
<b>BOTTLED:</b>	July 2008

### TASTING FEATURES:

**Colour:** Attractive and intense red cherry colour with violet-purple tones.

**Aroma:** On the nose, complex aromas of ripe black berries stand out, very well balanced with the warm balsamic aromas of vanilla and subtle spicy touches.

**Palate:** In mouth, it is fleshy, with an excellent structure that gives way to a rounded and aromatic complexity in the aftertaste.

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

**Serving Temp:** 16/18°C

### AWARDS AND SPECIAL RECOGNITION FROM THE PRESS:

- International Wine & Spirits Competition 2009, bronze medal.
- Japan Wine Challenge 2009, bronze medal.
- International Wine Challenge 2009, commended.

