

CONDE DE VALDEMAR

GRAN RESERVA 2000



VINTAGE: 2000

VINEYARDS: Own vineyards in Oyón, Logroño and Ausejo.

GRAPE VARIETY: 85% Tempranillo, 10% Mazuelo y 5% Graciano.

ALCOHOL DEGREE: 13.6% Vol.

OAK AGEING: 25 months in American and French oak barrels.

ACIDITY: 5.8 grs/l

HARVEST DATE: 2nd week of October.

BOTTLED: June 2003.

TASTING FEATURES:

Colour: It has an intense red cherry colour with red brick tones.

Aroma: On the nose, it shows spicy aromas with black pepper dominating together with pleasant ripe fruit notes.

Palate: Potent and fleshy entry in mouth with its roundness and the balance between the fruit and the oak ageing dominating. Long finish of ripe fruit.

Food pairing: This wine matches perfectly with red meat, stews and roasted food as well as game. Particularly suited for cold meats and dry cheeses.

Serving temperature: 16/18°C