

CONDE DE VALDEMAR

RESERVA 2003



VINTAGE: 2003

VINEYARDS: Own vineyards in Oyón, Logroño and Ausejo.

VARIETIES: 85% Tempranillo and 15% Mazuelo.

ALCOHOL: 13.5% Vol.

OAK AGEING: 18 months in American and French oak barrels

ACIDITY: 5.6 g/l

HARVEST DATE: 2nd week of October

BOTTLED: November 2006

TASTING FEATURES:

Colour: Intense red cherry colour. Clean and bright

Aroma: Complex aromas of stewed black berries with spicy touches of black pepper and mineral tones.

Taste: Potent and fleshy, dominating its roundness in mouth which is due to its fine tannins provided by the ripe berries and its exceptional barrel-ageing. A long and very persistent finish.

Food pairing: This wine is a great match with grilled and stewed meat. It also goes well with oven-baked fish or fish in sauce, as well as cold meats and strong, dry cheeses.

Serving temperature: 16/18 °C

AWARDS AND SPECIAL PRESS RECOGNITION:

- Silver Medal in the International Wine Awards Monde Selection 2008.