

A wine that is indisputably Rioja in its raw materials, but full of the boldness, strength and provocative character imported from our American experience. A thorough work carried out by its technical director, who is in charge of merging the experiences lived both in Rioja and in Washington.

It has the influence of the Valdemar Estates winemaker in Walla Walla. She is also part of the American inspiration that gave rise to the most transgressive Rioja of the Valdemar family.

Valdemar Inspiración 2020 thus becomes part of the legacy of a family that was born to break molds and expand frontiers in the world of wine.



VALDEMAR INSPIRACIÓN

2020 VINTAGE

Rated as very good. A vintage that allowed our winemakers to produce a bold, lively and provocative wine.

WINEMAKING_

Grapes are carefully and stricly selected from plots that will be processed separately. The Tempranillo grape brings sweetness, red fruit and roundness to this wine. We selected the Maturana, a variety with personality, for its wild touch, its powerful colour and body. The freshness and liveliness is provided by the Graciano grape.

We carry out a pre-fermentative maceration of the grapes at low temperature to achieve a greater extraction of fruit and colour.

Then, it is aged for 14 months in French and American oak barrels.

VARIETIES_

85% Tempranillo, 10% Maturana and 5% Graciano.

ALCOHOL_

14% Vol.

TASTING FEATURES _

It has an impressive high-layer red cherry colour.

On the nose, the aromas of black fruit and forest berries stand out with subtle hints of spices, liquorice and cocoa. The smoky notes from the barrel ageing are very well integrated.

On the palate it is rich, fruity, tasty, rounded and with a persistent and elegant finish.

FOOD PAIRING

Perfect pairing for a good steak tartar, a dinner with Mexican tacos or to delight with incredible barbecued ribs. A perfect wine for cheese lovers and to enjoy with grilled meats.

SERVING TEMPERATURE

16/18°C