



# UNCORKED BY THE SEA



## Everyday Club April 2023

### 2018 Conde Valdemar Crianza- Rioja, Spain

In 1889 the first generation of Conde de Valdemar were already cultivating their own vineyards in Oyón (Rioja Alta). Then in the 80s, Jesús Martínez Bujanda, 4th generation, set up Bodegas Valdemar to produce unique wines with a classic style like the first barrel-fermented white and the first single-variety Maturana and Tempranillo Blanco wines. This Crianza comes their own vineyards spread across the three sub-zones of the Denominación de Origen Rioja. They use traditional agriculture and the harvest is carried out at the optimum point of ripeness. Conde de Valdemar Crianza, 100% Rioja, is made with the Tempranillo and Graciano varieties. It has a balanced combination of the grape's fruit notes and the flavors from the barrel. It displays a medium layer red cherry color, clean and bright. On the nose, intense aromas of forest fruits (blackcurrants and blueberries) dominate, well integrated with the hints of oak and the notes of sweet spices. Tasty on the palate, with a pleasant, lively entry. It has a long and persistent finish with nuances of black fruit.

Pairings: It pairs perfectly with platters of cheeses, pepperoni and breads. It is fantastic for stews, roast meats and game. It goes great with grilled veggies, pastas with pesto, salmon and tacos.

### 2021 Conde Valdemar Tempranillo Blanco- Rioja, Spain

Valdemar Tempranillo Blanco is a young white wine from the D.O La Rioja produced by Bodegas Valdemar in Oyón (Álava). This is a famous family run centenary winery that was founded in 1889. This wine is a monovarietal from Tempranillo Blanco. A unique varietal resulting from a natural mutation from Tempranillo. The grape originates from the estate Alto Cantabria, in La Rioja Alta. The winery owns 12.5 hectares. Valdemar Tempranillo Blanco is the first wine produced from this varietal ever in the world. It is straw yellow color with greenish tones and very clean and bright. It has intense notes of tropical fruits such as pineapple and mango, also melon, with a background of lime and almond blossoms. There is a tasty entry, with vibrant passage through the mouth, that is balanced with a fresh and very persistent finish.

Pairings: Ideal for aperitifs. It is also perfect for scallops, cod, soured mussel, marinated anchovies and grilled sardine. It is also perfect with sophisticated starters, such as black rice with squid, red prawn carpaccio, scampi salad and oysters among others.