

BODEGAS VALDEMAR

ESENCIA VALDEMAR	
VINTAGE:	2007
VINEYARD:	Own vineyards in La Rioja Alavesa, D.O. Ca. Rioja
CATEGORY:	Young white
ALCOHOL STRENGTH:	12.0 %vol
TOTAL ACIDITY:	6.1 g/l as tartaric acid
RESIDUAL SUGAR:	1.8 g/l
HARVEST DATE:	3 rd week in September
GRAPE VARIETY:	90% Viura, 10% Malvasia
VINIFICATION:	Fermentation for 30 days in stainless steel, temperature-controlled vats.
BOTTLING:	January 2008

*WINE SPECTATOR
MAGAZINE:*

***Critics Choice
Award for three
consecutive years***

***100 Greatest Wine
Values 2006***

*WINE & SPIRITS
MAGAZINE:*

***One of the 5 Best
Rioja Brands of the
Past Quarter
Century***

***Hall Of Fame – Top
10 Winery in the
World***

***Brand of the
Decade – 1990's***

TASTING NOTE	
VISUAL:	Presents a pale yellow colour with green notes. Clean, brilliant and bright.
AROMA:	Scented in nose, with a fresh and intense aroma of combined fruits and white flowers. Apple and pear nuances dominate, resulting fresh and generous.
PALATE:	The fruit and the fresh acidity are perfectly balanced with a good expression of the varieties. This wine is round with good structure and a pleasant and persistent finish.
A PERFECT MATCH WITH:	This wine is a great match for pastas, rice dishes, shellfish, oven-backed fish and fish in sauce.
SERVE AT:	6-8° C



BODEGAS VALDEMAR

PREMIOS BACO*:

ESENCIA VALDEMAR

**Silver Medal
Valdemar 2006**

VINTAGE: 2007

JAPAN WINE
CHALLENGE 2007

VINEYARD: Own Vineyards in Rioja Alta and
Rioja Baja, D.O.Ca. Rioja

CATEGORY: Young rosé

**Seal of Approval
Valdemar 2006**

ALCOHOL STRENGTH: 13.0 %vol

TOTAL ACIDITY: 5.6 g/l as tartaric acid

RESIDUAL SUGAR: 2.6 g/l

WINE & SPIRITS:

HARVEST DATE: 4th week in September

GRAPE VARIETY: 100% Garnacha

**One of the best 300
roses in the World
Valdemar 2006**

VINIFICATION: Fermentation for 50 days in
stainless steel, temperature-
controlled vats.

BOTTLING: January 2008

WINE SPECTATOR
MAGAZINE:

TASTING NOTE

**Critics Choice
Award for three
consecutive years**

VISUAL: This wine presents a light
raspberry colour, clean and bright.

**100 Greatest Wine
Values 2006**

AROMA: In nose we find an excellent
expression of the fruit perfectly
integrated with the Grenache's
own nuances. Raspberry and ripe
aromas dominate. Clean and
fragrant.

WINE & SPIRITS
MAGAZINE:

PALATE: In mouth this wine is very fresh
and fruity, with an important
richness in varietal tones. It
possesses a perfect balance
between body and acidity. Tasty
with good structure and a
pleasant finish in mouth.

**One of the 5 Best
Rioja Brands of the
Past Quarter
Century**

**Hall Of Fame – Top
10 Winery in the
World**

A PERFECT
MATCHWITH: This wine goes well with all types
of fish in sauce or grilled fish. It
also is recommended with pastas
and/or rice plates.

**Brand of the
Decade – 1990's**

SERVE AT: 6-8° C



*Premios Baco is
Spain's most
prestigious young
wine challenge.

PARKER'S WINE BUYER'S GUIDE
(Latest 6th Edition) rates this wine as

"Spain's Greatest Wine Bargain"

BODEGAS VALDEMAR

JAPAN WINE
CHALLENGE 2007

**Bronze Medal
Valdemar 2006**

MUNDUS VINI 2007

**"Very Good"
Valdemar 2006**

WINE SPECTATOR
MAGAZINE:

**Critics Choice
Award for three
consecutive years**

**100 Greatest Wine
Values 2006**

WINE & SPIRITS
MAGAZINE:

**One of the 5 Best
Rioja Brands of the
Past Quarter
Century**

**Hall Of Fame – Top
10 Winery in the
World**

**Brand of the
Decade – 1990's**

ESENCIA VALDEMAR	
VINTAGE:	2007
VINEYARD:	Rioja Alavesa, D.O.Ca. Rioja
CATEGORY:	Young red
ALCOHOL STRENGTH:	13.0 %vol
TOTAL ACIDITY:	4.7 g/l as tartaric acid
RESIDUAL SUGAR:	1.4 g/l
HARVEST DATE:	1 st week in October
GRAPE VARIETY:	100% Tempranillo
VINIFICATION:	Fermentation and maceration for 10 days in stainless-steel, temperature-controlled vats.
BOTTLING:	January 2008

TASTING NOTE	
VISUAL:	This wine presents an intense and brilliant red-violet colour with purple glints. Deep, rich colour.
AROMA:	In nose, intense black fruit aromas with macerated fruit dominate. Notes of the Tempranillo variety stand out.
PALATE:	In the mouth this wine is very rich and expressive. Black fruit and red berry fruit flavours dominate. It has structure and is well-rounded with a fresh and potent finish.
A PERFECT MATCH WITH:	This wine is a perfect match for strong, dry cheese, cold meats and white meat.
SERVE AT:	14°-16° C



PARKER'S WINE BUYER'S GUIDE
(Latest 6th Edition) rates the full
Conde de Valdemar range as

“**** (Excellent)”

BODEGAS VALDEMAR

GUIA GOURMET 2008

**“Best White aged in
Oak”
White 2006**

JAPAN WINE
CHALLENGE 2007

**Silver Medal
White 2006**

WINE SPECTATOR
MAGAZINE:

**Critics Choice Award
for three consecutive
years**

**100 Greatest Wine
Values 2006**

WINE & SPIRITS
MAGAZINE:

**One of the 5 Best Rioja
Brands of the Past
Quarter Century**

**Hall Of Fame – Top 10
Winery in the World**

**Brand of the Decade –
1990's**

CONDE DE VALDEMAR	
VINTAGE:	2007
VINEYARD:	From our own vineyard Alto Cantabria, D.O. Ca. Rioja
CATEGORY:	White, fermented in barrels
ALCOHOL STRENGTH:	13 %vol
TOTAL ACIDITY:	5,96 g/l as tartaric acid
RESIDUAL SUGAR:	~1.5 g/l
HARVEST DATE:	3 rd week of September
GRAPE VARIETY:	100% Viura from vines planted in 1970
AGEING:	Fermented in French oak barrels.
BOTTLING:	January 2008

TASTING NOTE	
VISUAL:	Presents a straw colour with yellow tones.
AROMA:	White flowers with subtle aromas of peaches and apricots.
PALATE:	Tasty and elegant with a certain freshness and a spicy touch. Long and persistent finish.
A PERFECT MATCH WITH:	This wine is a perfect match with fish in sauce or oven-baked fish. It also goes well with white meat as well as foie-gras, pasta and rice dishes, fish and seafood. It is a great wine to pair with appetizers.
SERVE AT:	12-14° C



PARKER'S WINE BUYER'S GUIDE
(Latest 6th Edition) rates the full
Conde de Valdemar range as

“**** (Excellent)”

BODEGAS VALDEMAR

MONDIAL DU
ROSÉ 2007

Gold Medal

The only Rioja and
one of only 2
Spanish rosés to
receive this award.

DECANTER
WORLD WINE
AWARDS 2008:

Silver Medal

WINE SPECTATOR
MAGAZINE:

**Critics Choice
Award for three
consecutive years**

**100 Greatest Wine
Values 2006**

WINE & SPIRITS
MAGAZINE:

**One of the 5 Best
Rioja Brands of the
Past Quarter
Century**

**Hall Of Fame – Top
10 Winery in the
World**

**Brand of the
Decade – 1990's**

CONDE DE VALDEMAR	
VINTAGE:	2007
VINEYARD:	Own vineyards, D.O.Ca. Rioja
CATEGORY:	Rosé
ALCOHOL STRENGTH:	13,3 %vol
TOTAL ACIDITY:	5,5 g/l as tartaric acid
HARVEST DATE:	1 st week of October
GRAPE VARIETY:	85% Grenache and 15% Tempranillo
AGEING:	Fermented and aged in French oak barrels.
BOTTLING:	January 2008

TASTING NOTE	
VISUAL:	It presents a spectacular and bright raspberry colour.
AROMA:	It has an intense aroma of red fruits with subtle floral notes of violet petals.
PALATE:	It has a well-balanced entry followed by an explosion of fruit and flowers in its passage through the mouth. Its fragrance leaves a persistent finish.
A PERFECT MATCH WITH:	is a perfect match for rice dishes, paellas, fish in sauce and shellfish.
SERVE AT:	6-8° C



MUNDUS VINI 2007

Silver Medal

DECANTER
WORLD WINE
AWARDS 2008:

Silver Medal

WINE SPECTATOR
MAGAZINE:

**Critics Choice
Award for three
consecutive years**

**100 Greatest Wine
Values 2006**

WINE & SPIRITS
MAGAZINE:

**One of the 5 Best
Rioja Brands of the
Past Quarter
Century**

**Hall Of Fame – Top
10 Winery in the
World**

**Brand of the
Decade – 1990's**

BODEGAS VALDEMAR

PARKER'S WINE BUYER'S GUIDE
(Latest 6th Edition) rates the full
Conde de Valdemar range as

“** (Excellent)”**

CONDE DE VALDEMAR	
VINTAGE:	2004
VINEYARD:	Own vineyards in Logroño, Oyón and Ausejo
CATEGORY:	Red, Crianza
ALCOHOL STRENGTH:	13.50 %vol
TOTAL ACIDITY:	5,60 g/l as tartaric acid
HARVEST DATE:	1 st week in October
GRAPE VARIETY:	90% Tempranillo, 10% Mazuelo
AGEING:	15 months in American and French oak casks.
BOTTLING:	November 2006

TASTING NOTE	
VISUAL:	Dark red cherry colour with violet-purple tones. Clear and bright.
AROMA:	Intense and profound. Reminders of ripe fruit well integrated with the oak, which give some attractive spicy nuances.
PALATE:	Fleshy and full of flavour, with an excellent balance of the tannins and a long finish.
A PERFECT MATCH WITH:	It is a perfect match with game, roasts, red meat as well as cold meats and cheeses.
SERVE AT:	16-18° C



BODEGAS VALDEMAR

*PARKER'S WINE BUYER'S GUIDE
(Latest 6th Edition) rates the full
Conde de Valdemar range as*

“** (Excellent)”**

*MONDE SELECTION
INTERNATIONAL:*

Silver Medal

*TEMPRANILLOS DEL
MUNDO 2008:*

Silver Medal

CONDE DE VALDEMAR	
VINTAGE:	2003
VINEYARD:	Estate vineyards in Oyón, Logroño and Ausejo in the D.O.Ca. Rioja
CATEGORY:	Red, Reserva
ALCOHOL STRENGTH:	13,7 %vol
TOTAL ACIDITY:	5,50 g/l as tartaric acid
RESIDUAL SUGAR:	1.7 g/l
HARVEST DATE:	2 nd week in October
GRAPE VARIETY:	85% Tempranillo and 15% Mazuelo
AGEING:	18 months in French and American oak casks.

*WINE SPECTATOR
MAGAZINE:*

**Critics Choice Award for
three consecutive years**

**100 Greatest Wine
Values 2006**

*WINE & SPIRITS
MAGAZINE:*

**One of the 5 Best Rioja
Brands of the Past
Quarter Century**

**Hall Of Fame – Top 10
Winery in the World**

**Brand of the Decade –
1990's**

TASTING NOTE

VISUAL: Intense red cherry colour with red brick tones.

AROMA: Complex aromas of stewed black berries with spicy touches of black pepper and mineral notes.

PALATE: 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.

A PERFECT MATCH WITH: 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 meat and strong, dry cheeses.

SERVE AT: 16-18° C



PARKER'S WINE BUYER'S GUIDE
(Latest 6th Edition) rates the full
Conde de Valdemar range as

“**** (Excellent)”

and our Gran Reserva individually as

“**** (Excellent)”

BODEGAS VALDEMAR

MUNDUS VINI 2007

Gold Medal

WINE SPECTATOR:

90 points

WINE & SPIRITS
MAGAZINE:

90 points

JAPAN WINE
CHALLENGE 2007

Silver Medal

INTERNATIONAL
WINE & SPIRITS
COMPETITION
2008:

Silver Medal

TEMPRANILLOS
DEL MUNDO 2008:

Silver Medal

WINE SPECTATOR
MAGAZINE:

**Critics Choice
Award for three
consecutive years**

**100 Greatest Wine
Values 2006**

WINE & SPIRITS
MAGAZINE:

**One of the 5 Best
Rioja Brands of the
Past Quarter
Century**

**Hall Of Fame – Top
10 Winery in the
World**

**Brand of the
Decade – 1990's**

CONDE DE VALDEMAR	
VINTAGE:	2000
VINEYARD:	Own vineyards in Oyón, Logroño and Ausejo, D.O.Ca. Rioja
CATEGORY:	Red, Gran Reserva
ALCOHOL STRENGTH:	13,6 %vol
TOTAL ACIDITY:	5,5 g/l as tartaric acid
RESIDUAL SUGAR	2.1 g/l
HARVEST DATE:	2 nd week in October
GRAPE VARIETY:	90% Tempranillo and 10% Mazuelo from our own vineyards in Oyón, Logroño and Ausejo in the D.O.Ca. Rioja
AGEING:	25 months in American and French oak barrels and 48 months in the bottle

TASTING NOTE

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

AROMAS: 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.

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

SERVE AT: 16-18 ° C



CONCOURS
MONDIAL DU
BRUXELLES:

Gold Medal

MONDE
SELECTION
INTERNATIONAL:

Gold Medal

PREMIOS
BACCHUS:

Gold Medal

DECANTER
WORLD WINE
AWARDS 2008:

Silver Medal

INTERNATIONAL
WINE & SPIRITS
COMPETITION
2008:

Silver Medal

WINE SPECTATOR
MAGAZINE:

**Critics Choice
Award for three
consecutive years**

**100 Greatest Wine
Values 2006**

WINE & SPIRITS
MAGAZINE:

**One of the 5 Best
Rioja Brands of the
Past Quarter
Century**

**Hall Of Fame – Top
10 Winery in the
World**

**Brand of the
Decade – 1990's**

BODEGAS VALDEMAR

TEMPRANILLOS
DEL MUNDO 2008:

Silver Medal

WINE SPECTATOR:

86 points

"This expressive red offers ripe, vivid cherry, berry floral and vanilla notes over firm tannins and bright acidity. The finish is juicy and sweet. Drink now through 2010."

INSPIRACIÓN VALDEMAR	
VINTAGE:	2005
VINEYARD:	Bodegas Valdemar's own vineyards in Oyón and Ausejo
CATEGORY:	Red
ALCOHOL STRENGTH:	13,5 %vol
TOTAL ACIDITY:	5,5 g/l as tartaric acid
RESIDUAL SUGAR:	1.4 g/l
HARVEST DATE:	2 nd half of October
GRAPE VARIETY:	90% Tempranillo and 10% Graciano
AGEING:	9 months in French and American oak barrels.
BOTTLING:	November 2007

TASTING NOTE	
COLOUR:	Beautiful dark cherry red with some purple hints.
NOSE:	Intense and powerful aroma of ripe black berries combined with notes of chocolate and the vanilla and toasted notes of the oak.
MOUTH:	Very fresh and meaty in the mouth. Fruity with very well balanced and round finish with oaky notes.
A PERFECT MATCH WITH:	Goes especially well with stews and grilled meats, all kind of cured and semi-cured cheeses, jam and sausages. It will also go well with grilled fish
SERVE AT:	16-18° C



32nd CHALLENGE
INTERNATIONAL
DU VIN 2008,
BORDEAUX:

Gold Medal

WINE SPECTATOR:

93 points

"This rich red delivers plum, black cherry, coffee, mineral and tobacco flavors that drive through the finish. Syrupy in texture, yet with plenty of tannin and acidity for balance. Muscular yet graceful. Drink now through 2018."

WINE SPECTATOR
MAGAZINE:

**Critics Choice
Award for three
consecutive years**

**100 Greatest Wine
Values 2006**

WINE & SPIRITS
MAGAZINE:

**One of the 5 Best
Rioja Brands of the
Past Quarter
Century**

**Hall Of Fame – Top
10 Winery in the
World**

**Brand of the
Decade – 1990's**

BODEGAS VALDEMAR

GUÍA PEÑÍN 2008:

**93 points,
"Honour Podium"**

GUÍA VIANDAR,
Mikel Zeberio:

93 points

INSPIRACIÓN VALDEMAR EDICIÓN LIMITADA "Limited Edition"	
VINTAGE:	2003
VINEYARD:	Special selection of Bodegas Valdemar's own vineyards in in Monte Bujanda and Valdemoreda
CATEGORY:	Red
ALCOHOL STRENGTH:	14 %vol
TOTAL ACIDITY:	5,4 g/l as tartaric acid
HARVEST DATE:	2 nd week of October
GRAPE VARIETY:	70% Tempranillo, 20% experimental variety and 10 % Graciano.
AGEING:	18 months in new French oak barrels
BOTTLING:	November 2005

TASTING NOTE	
COLOUR:	Spectacular and intense dark red cherry colour.
NOSE:	Ripe black berries aromas stand out together with creamy, toasty notes. It also presents spicy nuances with subtle mineral aromas.
MOUTH:	In its passage through the mouth is round, velvety, full of volume. Complex, full-bodied and with a persistent finish.
A PERFECT MATCH WITH:	Red meats, mainly roasts and stews. It is a great match with fatty fish like salmon and turbot. Perfect with cold meats and dry cheeses.
SERVE AT:	16-18° C



THE BEST
SPANISH WINES
(ANGEL VICO):

94 points

BODEGAS VALDEMAR

GUÍA PEÑIN*:

90 points

WINE
ENTHUSIAST:

85 points

JAPAN WINE
CHALLENGE 2007

Silver Medal

INSPIRACIÓN VALDEMAR V.O. 4	
VINTAGE:	2001
VINEYARD:	From own exclusive and privileged plot in Ocón Valley, D.O.Ca. Rioja
CATEGORY:	Red
ALCOHOL STRENGTH:	13,7 %vol
TOTAL ACIDITY:	5,85 g/l as tartaric acid
HARVEST DATE:	2 nd week in October
GRAPE VARIETY:	50% Tempranillo, 40% Cabernet Sauvignon and 10% Graciano
AGEING:	18 months in French and American oak barrels.
BOTTLING:	January 2004

WINE SPECTATOR
MAGAZINE:

**Critics Choice
Award for three
consecutive years**

**100 Greatest Wine
Values 2006**

WINE & SPIRITS
MAGAZINE:

**One of the 5 Best
Rioja Brands of the
Past Quarter
Century**

**Hall Of Fame – Top
10 Winery in the
World**

**Brand of the
Decade – 1990's**

TASTING NOTE	
COLOUR:	Clean and brilliant deep red cherry colour.
NOSE:	Complex and intense, showing aromas of dark berries well combined with minerals and balmy nuances.
MOUTH:	Rich, with excellent matured tenacity and strong concentration. Full-bodied journey, complex and elegant with a long aftertaste and a pleasant finish
A PERFECT MATCH WITH:	All types of meat (mainly red, stews and roasts) as well as with dry and semi-dry cheese.
SERVE AT:	16-18° C



**José Peñin is
Spain's most
influential wine critic.*

JAPAN WINE
CHALLENGE
2006 & 2007:

Gold Medal

DEIA:

94 points

WINE
INTERNATIONAL:

93 points

GUÍA PEÑÍN*:

90 points

WEIN GOURMET:

**2nd Best Modern
Wine in the World**

WINE SPECTATOR
MAGAZINE:

**Critics Choice Award
for three consecutive
years**

**100 Greatest Wine
Values 2006**

WINE & SPIRITS
MAGAZINE:

**One of the 5 Best
Rioja Brands of the
Past Quarter Century**

**Hall Of Fame – Top
10 Winery in the
World**

**Brand of the Decade
– 1990's**

**José Peñín is Spain's
most influential wine
critic.*

BODEGAS VALDEMAR

INSPIRACIÓN VALDEMAR GRACIANO

VINTAGE:	2001
VINEYARD:	From own exclusive and privileged plot in Ocón Valley, D.O.Ca. Rioja, that has proved to be particularly favourable for the cultivation of Graciano grapes. The vineyard is called Altillo and is in Rioja Alavesa.
CATEGORY:	Red
ALCOHOL STRENGTH:	14,5 %vol
TOTAL ACIDITY:	7 g/l as tartaric acid
HARVEST DATE:	3 rd week in October
GRAPE VARIETY:	100% Graciano
AGEING:	18 months in French oak barrels.
BOTTLING:	December 2003

TASTING NOTE

COLOUR:	Brilliant, bright and intense with a medium-rich dark colour.
NOSE:	This wine has all the characteristics of a well matured Graciano. Well-combined with touches of mint and spices, very rich in nuances.
MOUTH:	This wine has a nice, strong journey in mouth. Wide, potent, rich, well-balanced with vibrant acidity and with a long and persistent finish.
A PERFECT MATCH WITH:	All types of meat, mainly red and game.
SERVE AT:	16-18° C





WINE PORTRAITS, AWARDS & RATINGS

JUNE 2008