



THIS SINGULAR SEMI-SWEET WINE IS A SYMBOL OF THE HISTORY OF CONDE DE LOS ANDES, A LEGENDARY RIOJAN WINERY WITH THE OLDEST CAVES IN OUR REGION.



Conde de los Andes Semidulce 2003

DOCa Rioja

VINEYARD

Location: Several vineyards in Rioja Alta.

Climate: Interior Mediterranean with a clear Atlantic influence.

Soil: Clay-limestone soils, with a degree of acidity that enhances vibrant and lively aromas in the wine.

Variety: 100% Viura.

Average age: In 2003, vines were around 30 years old.

WINEMAKING

Harvest: The grapes were picked with a high degree of ripeness.

Fermentation: The process was stopped before it ended in order to keep part of the natural sugar of the grapes.

Aging: The wine was kept in oak barrels for around one year. Then it aged in bottles for more than 10 years.

TASTING NOTE

Color: Light gold.

Nose: Complex and balanced, with notes of citrus, fennel, toast bread, almonds and sweet bakery.

Palate: Slightly sweet yet fresh and lively.

Aftertaste: Sweet and very nice.

Alcohol: 12,5% Vol.

FOOD HARMONIES

Foie gras –alone or accompanied by fruit or jams.

Any type of pâté and terrine with a sweet touch.

Fruit salads.

Desserts, specially traditional cakes and pastries.

Tea pastries.

SERVE AT 10-12 °C (50-54 °F)