

BODEGAS Y VINEDOS VALDERIZ

VALDERIZ

Ribera del Duero, Spain

The grapes are sourced from vineyards planted by Tomás Esteban and are more than 25 years old, yielding a production of 4,000 kg per hectare. They are totally free of any artificial fertilizers or systematic chemical treatments.

The harvest is in the last week of September and the first week in October.

The fermentation process is very gentle without intensive extraction, in stainless steel tanks with a capacity of 20,000 kg. During production no enzymes or yeasts are used that do not come naturally from the grapes themselves.

VARIETY: 100% tinta del país

MALOLACTATION: 50% tank, 50% barrel

ALCOHOL STRENGTH: 15.00%

TOTAL ACIDITY: 5.20

AGEING: 24 months

TYPE OF WOOD: 80% French oak, 20% American oak, in 60% new and 40% one year old barrels.

