



BODEGAS Y VIÑEDOS VALDERIZ

# Valderiz Albillo 2023

An uneven year, with a moderate winter and a hot spring that brought forward budding. High summer temperatures and scarce but timely rainfall promoted early ripening of the grapes. There were two harvests, marked by heavy rains in mid-September. It was necessary to make quick decisions and carry out exhaustive monitoring in the field and in the winery. September until the middle of August.



## VARIETY:

100% Albillo.



## SOURCE:

Parcela Retero in Omedillo and parcela Pellejero in Roa.

Clay-limestone soils (with a high concentration of limestone at depth), featuring loose clay with a silty character.

Yield: 2.000 kg/Ha.



## WINEMAKING:

Cold pre-fermentative maceration with the skins. Low-temperature fermentation with indigenous yeasts.



## AGEING:

TIME: One year.

TYPE OF OAK: Aging on lees in equal parts in 500-liter oak barrels, 500-liter acacia barrels, and 600-liter concrete eggs.

12,5° Vol.

RIBERA  
DUERO



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