



BODEGAS Y VIÑEDOS VALDERIZ

Valderiz

Sitio de Valdehermoso 2022

This vintage was characterised by extreme drought and high temperatures, especially during the summer, which caused important water stress. The heat caused the berries were small and highly concentrated. The poor rainfall at the beginning of the harvest helped the ripening process to be completed correctly.



VARIETY:

100% Tinta del País.



SOURCE:

Paraje Valdehermoso.
Diverse soils of sand, stone, clay, and limestone content.
Yield: 5.500 kg/Ha.



WINEMAKING:

Spontaneous fermentation in stainless steel tanks of 18.000 kg.
Malolactic fermentation in concret.



AGEING:

TIME: 9 months in 225l barrels.

TYPE of OAK: 90% Used oak French barrel.
10% New French oak barrels.

15% Vol.

RI
BE
RA
DUERO



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