



BODEGAS Y VIÑEDOS VALDERIZ

Valderiz 2021

January was exceptionally cold due to the Filomena cold front when -15°C temperatures were registered. From February to June temperatures were higher than usual. Spring was rainy and summer dry with two heat waves in August almost reaching 40°C yet ripening and harvest were excellent due to lack of rain.



VARIETY:

95% Tinta del País 5% Albillo.



SOURCE:

La Loma, Manvirgo, Juegabolos, El Carril y La Ladera.
Loam soil mixed with clay, and round stones and patches of limestone and sand.
Yield: 4.000 kg/Ha.



WINEMAKING:

Spontaneous fermentation in stainless steel tanks of 8.000 kg.
Malolactic fermentation 50% in barrel 50% in cement.



AGEING:

TIME: 24 months in 225l barrels.
Blended in concrete tanks during 3 months.

TYPE of OAK: 80% French oak
20% American oak.
50% new oak.
50% 1st year use.

14,5% Vol.

RI
BE
RA
DUERO



www.valderiz.com