



BODEGAS Y VIÑEDOS VALDERIZ

Valderiz 2022

An especially dry year.

Light frosts in spring followed by a hot June which favoured growth.

The decrease in the crop during bunch set reduced the development and evolution of the vine cycle.

Rain at the end of August helped the final ripening process.



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