



# Bodegas y Viñedos Valderiz

Carretera Pedrosa, KM1 Roa de Duero, Burgos, Spain

[bodega@valderiz.com](mailto:bodega@valderiz.com)

[www.valderiz.com](http://www.valderiz.com)



# LOCATION

## BODEGA Y VIÑEDOS

VALDERIZ S.L. is located in Roa de Duero, in the heart of Spain, about 160 kms north of Madrid. Our family winery is committed to the production and marketing of high quality wines within the Ribera del Duero







# OUR HISTORY

In 1980, the head of the family, Tomás Esteban considered his options for making the most of some plots of land he had in Roa, in the heart of the Ribera del Duero.

He realized that, due to the climatic and soil conditions, the knowledge passed on to him by his father, and backed up by his own enthusiasm for wine,

the most appropriate course of action was to continue the family tradition and to dedicate himself exclusively to the vineyards. That was when the vineyard began to take shape. It is now one of the most widely recognised vineyards in the Ribera del Duero



# HISTORY



From these beginnings, during the next 10 years his son, Juan Esteban, devoted himself to planting and cultivating the vineyards.

Bodegas y Viñedos Valderiz came into being in 1997 and, just at that time, vine-growing suffered another turn of events and production per hectare was reduced significantly.

The fine spirit within the family, that shares a totally united commitment, has resulted in a range of top-quality wines that is a genuine reflection of the Esteban family and their vineyards.





# VINEYARD



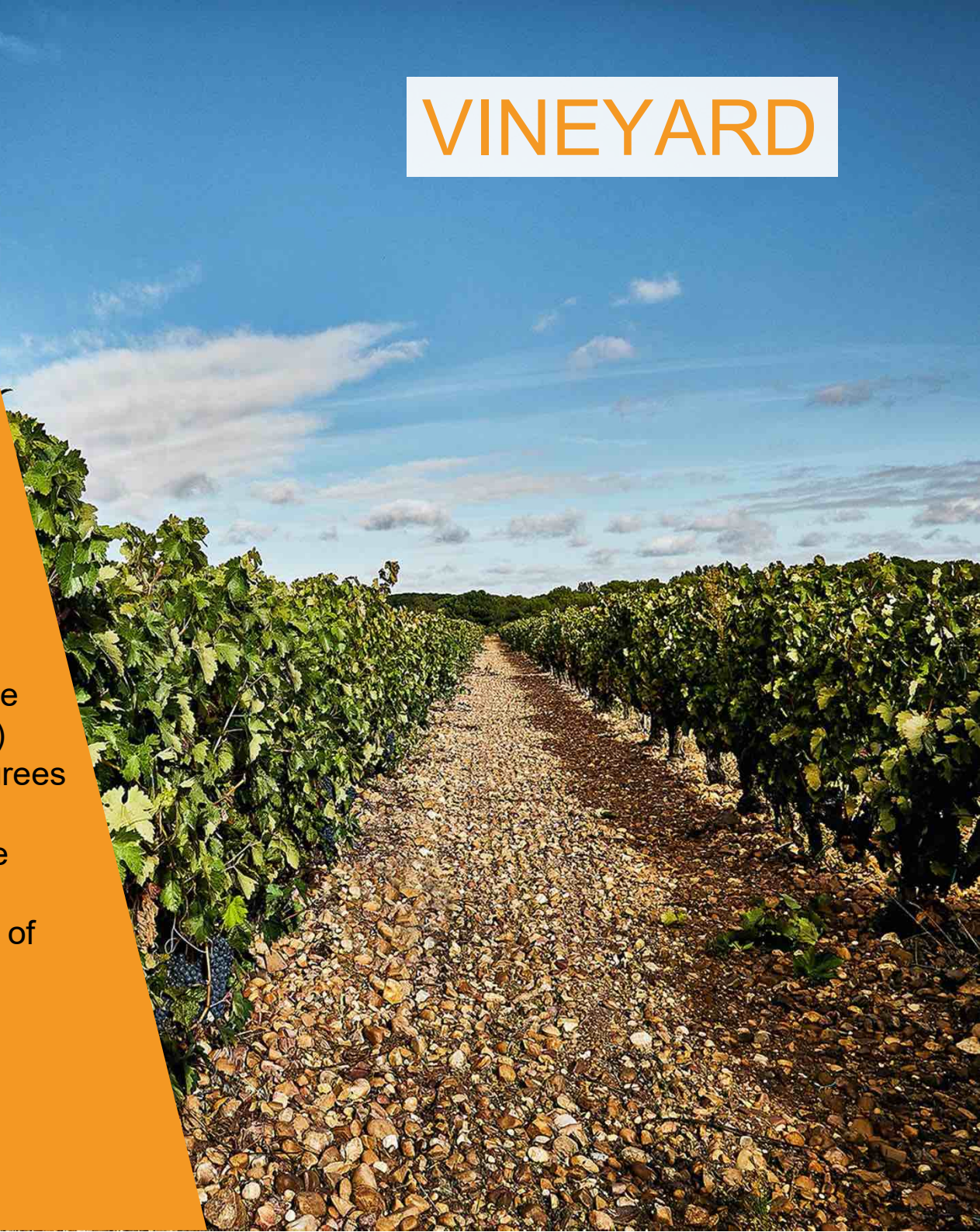
Nowadays, the Bodegas and Viñedos Valderiz vineyard is made up of 60 hectares planted by Tomás Esteban and the 10 hectares of vines planted by his father in 1932. These are more than 35 plots of land situated in different parts of the estate, and made up of the traditional low bush type and trellis using vines grafted from the old vineyards of the family



# VINEYARD

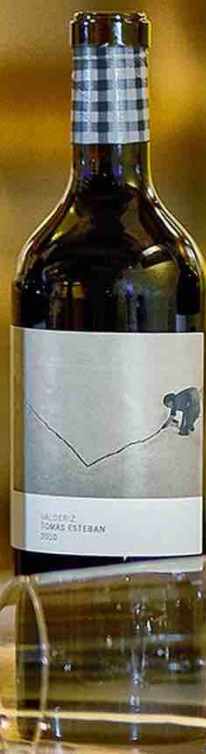
The family is currently one of the forerunners in organic agriculture in the Ribera del Duero area. The total absence of herbicides, pesticides and fertilizers is the vineyards distinctive trademark. This practice has led to some forward-thinking to develop biodynamic viticulture.

The main feature of the climatic conditions is the moderate to low rainfall (450 mm of rain a year) which, combined with the dry summers (40 degrees Centigrade) and long, harsh winters (-10C), combined with marked extremes in temperature throughout the seasons, sets it within the Mediterranean climate. More than 2,400 hours of sunshine provide the chief characteristic of its continental nature.





# WINES





## Valdehermoso Joven

The grapes are picked from vineyards planted by Tomás Esteban in Valdehermoso country. They yield a production of 5,500 kilos per hectare and are totally free of any artificial fertilizers or chemical treatments.

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





## Valdehermoso Roble (9 meses)

With this Valdehermoso Roble wine we wanted to convey the deep-rooted connection between the wine-grower and the land. Valdehermoso is one of the terroirs belonging to the Esteban family and is situated in Roa at an altitude of 825m on sandy chalk soil.

This wine has been aged for 6 months in French oak barrels in order to bring out the special merits of our own 'Tinta del País' grape variety.

Valdehermoso is a red wine that is distinctive due to its varietal character, with intense aromas of well-ripened wild fruits, peppered with spicy aromas and subtle toasty touches that blend in well.

In the mouth it is very rounded and easy-going on the nose, with a lot of body arising from the smooth tannins. It is also very fruity, with a very good integration of fruit with wood. A tasty, lingering finish that is not astringent makes you want to drink more.



## Valdehermoso Crianza

The grapes come from vineyards planted by Tomás Esteban and range from 10 to 18 years old. They yield a production of 4,500 kg per hectare and are totally free of any artificial fertilizers or chemical treatments.

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.







## Valderiz De Chiripa

The grapes come from vineyards planted by Tomás Esteban and range from 20 to 30 years old. They yield a production of 5.000 kg per hectare with organic certificate.

The fermentation process is very gentle without intensive extraction, in yeasts are used that do not come naturally from the grapes themselves.

It ages during 12 months in 50% oak foudres, 20% concrete wine tank and 30% oak barrels.





## Valderiz

grapes derive 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.

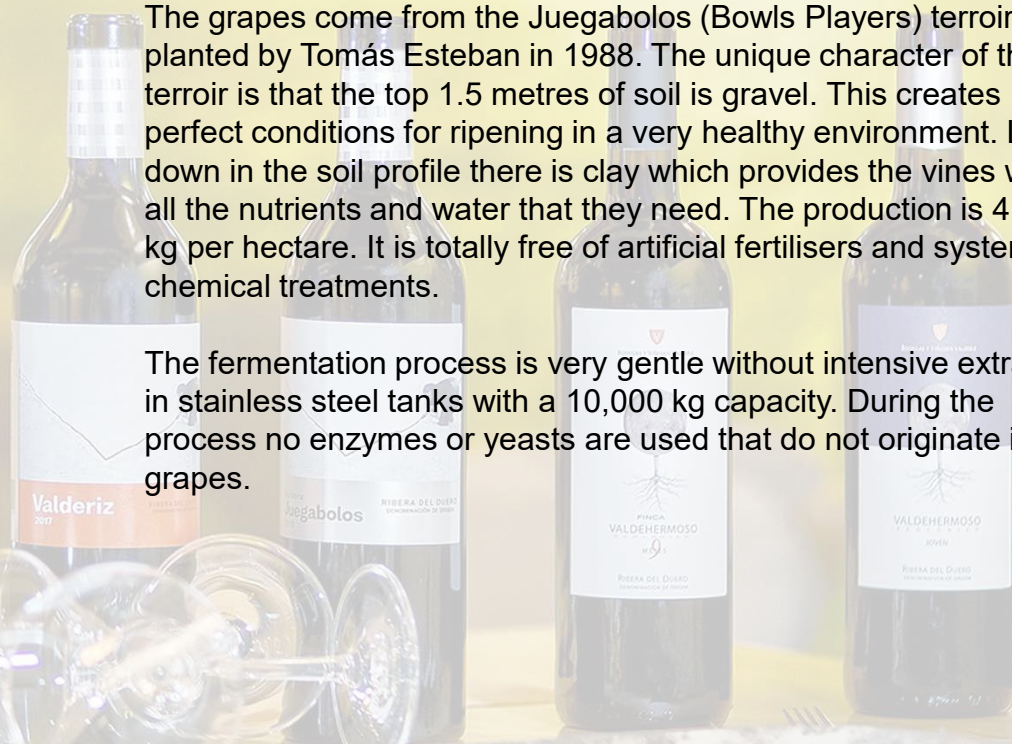


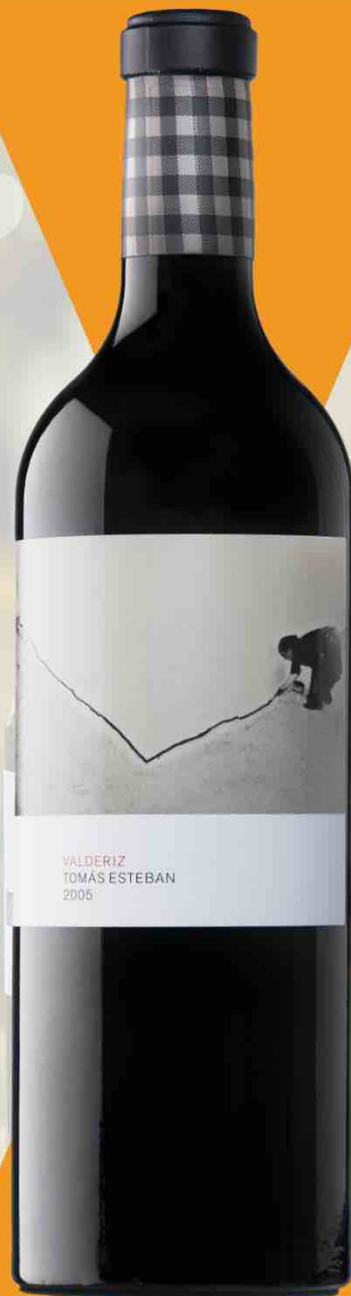


## Valderiz Juegabolos

The grapes come from the Juegabolos (Bowls Players) terroir planted by Tomás Esteban in 1988. The unique character of this terroir is that the top 1.5 metres of soil is gravel. This creates perfect conditions for ripening in a very healthy environment. Lower down in the soil profile there is clay which provides the vines with all the nutrients and water that they need. The production is 4,000 kg per hectare. It is totally free of artificial fertilisers and systematic chemical treatments.

The fermentation process is very gentle without intensive extraction in stainless steel tanks with a 10,000 kg capacity. During the process no enzymes or yeasts are used that do not originate in the grapes.

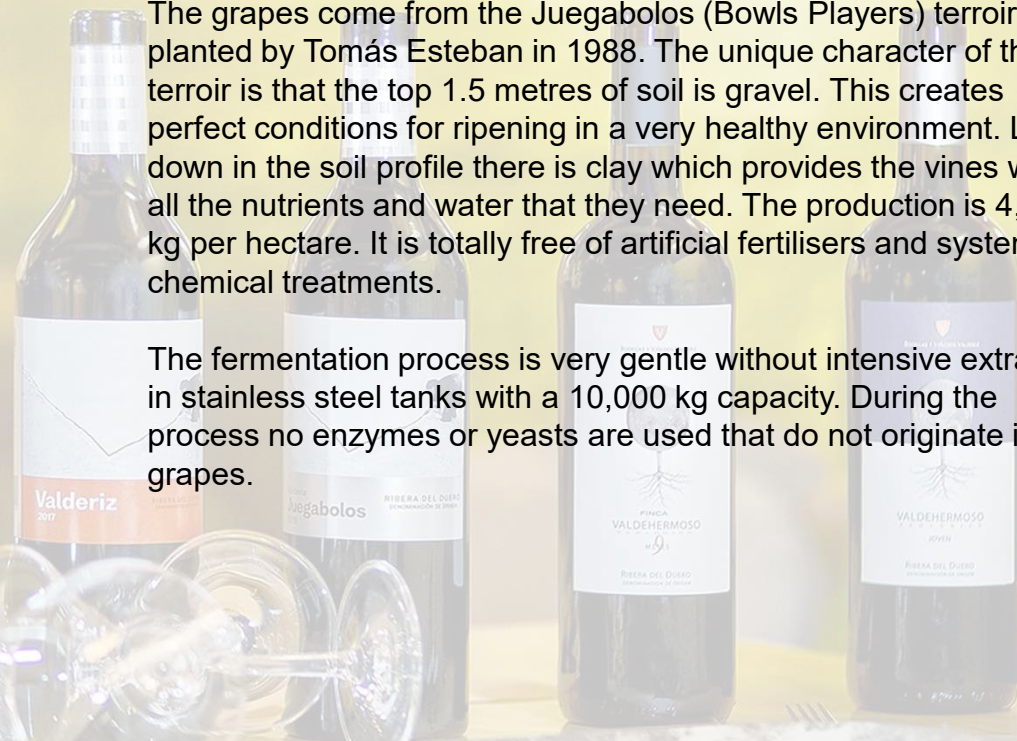




## Valderiz Tomás Esteban

The grapes come from the Juegabolos (Bowls Players) terroir planted by Tomás Esteban in 1988. The unique character of this terroir is that the top 1.5 metres of soil is gravel. This creates perfect conditions for ripening in a very healthy environment. Lower down in the soil profile there is clay which provides the vines with all the nutrients and water that they need. The production is 4,000 kg per hectare. It is totally free of artificial fertilisers and systematic chemical treatments.

The fermentation process is very gentle without intensive extraction in stainless steel tanks with a 10,000 kg capacity. During the process no enzymes or yeasts are used that do not originate in the grapes.







# WINERY

Many years of careful cultivation have been rewarded with harvests of grapes whose high quality is widely appreciated. Renown wineries in the Ribera del Duero region purchased the harvested grapes year after year. This high reputation led the Esteban family to take up another big challenge. They developed their own winery, Bodega Valderiz.





# WINEMAKING



Winemaking processes are gentle with long, cold macerations. Pressure is not applied to the grape, allowing a full appreciation of its qualities.

Only natural yeasts from the harvested grapes are used.

There is absolutely no addition of any type of oenological products (acidifiers, tannins, enzymes).



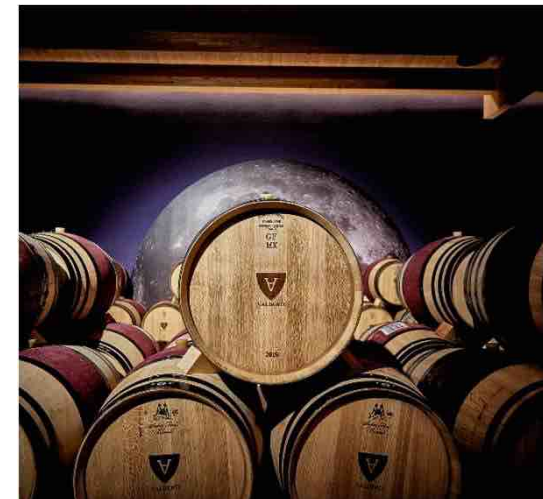


# WINEMAKING

In the winery, the quality of the wine is the most important factor. All the efforts of the winery's team, consisting of two other members of the family, Ricardo Esteban (the wine-maker) and Esther (laboratory manager), are channeled into fermenting and ageing the wine to perfection.



## TECHNOLOGY





# BODEGA

A large investment has been made in top-quality barrels (supplied by more than 5 of the best coopers in France) and in buildings and machinery that are suitable for keeping the wine in perfect condition.





# WINERY



Every detail is considered of the utmost importance, including rigorous checks that are carried out on the grapes, from three weeks before the harvest, right up until the client is served with the bottle.

