

VALDERIZ

Fiel reflejo de estas tierras, 95% TINTA DEL PAIS, 5% ALBILLO.



VALDERIZ 2014

The 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.

VARIETY: 95% Tinta del país 5% albillo.

MALOLACTATION: 50% tank, 50% barrel

AGEING:

LENGTH: 24 months

TYPE OF WOOD: 80% French oak, 20% American oak, in 50% new and 50% one year old barrels.

ALCOHOL STRENGTH: 14,50 %

TOTAL ACIDITY: 5,3



BODEGAS Y VIÑEDOS VALDERIZ
CARRETERA PEDROSA, KM1 ROA DE DUERO
T. 947540460/F.947541032
bodega@valderiz.com / WWW.VALDERIZ.COM