



Bodegas y Vinedas Valderiz – ‘Tomás Esteban’

Winery Overview: Bodegas y Vinedas Valderiz S.L. is located in Roa de Duero, in the heart of Spain, about 160 kms north of Madrid and represents 7 generations of vine growers. The vineyards consist of 60 ha planted by Tomás Esteban and 10 ha planted by his father in 1932, which have been successfully maintained. They are spread across 35 parcels, each with different soils, made up of the traditional low bush and trellis. All vines have been grafted from the original vineyards planted almost 100 years ago.

In 1980, the head of the family, Tomás Esteban considered his options for making the most of their plots of land in Ribera del Duero. Located in Roa, the heart of this region, the vineyard began to take shape over the next 10 years with the efforts and devotion of his sons Juan and Ricardo Esteban. Bodegas y Viñedos Valderiz came into being in 1997, and it is now one of the most widely-recognized wineries in the Ribera del Duero.

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 vineyard's distinctive trademark. This practice has led to some forward-thinking to develop biodynamic viticulture and since 2000, a small area of land has been cultivated using biodynamic practices. The "Pago de Valdehermoso" is a vineyard situated in Roa where some of the most complex Tinta del Pais grapes in the Ribera del Duero region are produced, as certified by D.O. enologists benchmark analysis.



Varietal Composition:	100% Tinta del Pais
Appellation:	Ribera del Duero D.O.
Vineyards:	Biodynamic vineyard planted by the father of Tomas Esteban, average age 80 years. Soil comprised of sandy, calcareous clay with a predominant character of the optimal limestone, alluvial stone deposits, and canto redondo (glacially deposited river stones).
Harvest:	End of September; hand harvested
Winemaking:	Organic practices. Long cold fermentation in French oak; complete malolactic fermentation in 50% new French roble. Indigenous yeast.
Aging:	36 months in 100% new French oak. Unfiltered, unfined.
Total Production:	3,000 bottles (250 cases)
Tasting Notes:	Dark ruby in color, this wine displays aromas of red and black fruits and toasty oak. On the palate it reveals rich and round ripe fruit that is beautifully balanced and delineated with big chewy tannins on the finish.