



WINEMAKER

Juan and Ricardo Esteban

FARMING

Biodynamic, Certified Organic

VARIETALS

Tempranillo

FEATURES

Bottle, Cork

ABV

13.5%

AVAILABLE SIZES (L)

0.750



Valderiz

'Valdehermoso' Joven

SPAIN, RIBERA DEL DUERO, RIBERA DEL DUERO D.O.



WINERY OVERVIEW

Bodegas y Viñedos Valderiz is located in Roa de Duero, in the heart of Spain, about 65 miles (160kms) north of Madrid. The family-run winery represents seven generations of vine growers. The current vineyards date back to 1932 when Tomás Esteban's father planted 24 acres (10 hectares) of vines on the family property. In 1980, Tomás decided to dedicate his time exclusively to the family vineyards. For the next ten years, Tomás and his son Juan Esteban planted and cultivated the vineyards and in 1997, Bodegas y Viñedos Valderiz was born.

Today, the Bodegas and Viñedos Valderiz vineyard is made up of 148 acres (60 hectares). Distributed over more than 35 plots on different soil types, the vines were grafted with cuttings from old family vineyards planted 100 years ago. The vines are pruned as traditional low gobelet bush vines.

The Esteban family is one of the leaders of organic agriculture in the Ribera del Duero. They do not use any herbicides, pesticides or fertilizers. All wines as of the 2018 vintage releases carry organic certification by the CAECyL (Consejo de Agricultura Ecológica de Castilla y León).

Since 2000, brothers Juan and Ricardo have increased their attention to biodynamic farming practices, though the Esteban family has always incorporated many practices passed down through generations. Biodynamic farming practices are tied to the lunar cycles which biodynamic farmers believe influence the vegetative development of the vine. The Esteban family helps the life of the soils at a microbiological level with "preparation 500" which is a soil compost made of decomposed cow horns and cow manure for soils richest in microbes, which helps to decompose the organic material and mineralize it so that the plants can absorb it.

Their biodynamic pruning processes happen during the first crescent quarter moon phase when they find more vigor and strength in the sprouts, and during the last quarter waning moon there is less vigor with the vines' next sprouts. For ploughing a tilling, they find it is best to plough during a new moon as the soils are more porous. Grafting occurs during the first crescent quarter because the sap level rises with more plant strength. Choosing rootstock for grafting happens during the last quarter/waning moon as there's no sap in the stem and therefore lasts longer.

Ricardo Esteban is lead winemaker, preferring the cellar, while brother Juan continues his focus in the vineyards as lead viticulturist alongside his father's continued guidance. Their cousin Esther Esteban is the laboratory manager. Their winemaking processes are gentle with long, cold macerations. Natural yeasts create spontaneous fermentation. Absolutely no artificial wine-making additives (acidifiers, tannins, glucose, enzymes etc) are used. Every detail is important, from the cleanliness of the equipment to frequent tests at every stage of production.

About the region:

The Ribera del Duero has a Mediterranean climate influenced by the Mediterranean Sea and the Atlantic Ocean. The region also experiences continentality represented by hot dry summers, long cold winters and 2,400 hours of sunshine per year. Rainfall is moderate to low with an average of 17 inches (450mm) per year. Roa del Duero, where Bodegas y Viñedos Valderiz is located, is in the heart of the Duero River Valley, where wine is the center of cultural and economic development.

VINEYARD

The grapes are picked from vineyards planted by Tomás Esteban in the Valdehermoso terroir which is sandy, calcareous clay soil. The vines are trained in a combination of trellis and bush vines. The yield is 5,500 kilos per hectare. The vineyards are totally free from any artificial fertilizers or chemical treatments.

VINIFICATION

Organic practices. Whole cluster fermentation process is very gentle without intensive extraction, in stainless steel vats with indigenous yeast. Skins removed before fermentation is complete.

AGING

Stainless steel aged, no oak. Unfiltered, unfinned.

TASTING NOTES

Bright cherry with lively fruit; fresh and elegant with soft tannins and a long and spicy finish.

