

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.

VARIETY: 100% 'Tinta del País'

MALOLACTATION: 100% barrel

AGEING:

LENGTH: 36 months in oak barrels

TYPE OF WOOD: 80% French oak, 20% new

American oak barrels.

ALCOHOL STRENGTH: 14.5%

TOTAL ACIDITY: 4.2