



WINEMAKER

Juan and Ricardo Esteban

FARMING

Biodynamic, Certified Organic

VARIETALS

Albillo, Tinta del País

FEATURES

Bottle, Cork

ABV

14.5%

AVAILABLE SIZES (L)

0.750, 1.5



Valderiz

Valderiz

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.

VINEYARD

95% Tinta del País 5% Albillo. La Loma, Manvirgo, Juegabolos, El Carril y La Ladera. Organic vineyards planted by Thomas Esteban, averaging 25 years.

TERROIR

La Loma, Manvirgo, Juegabolos, El Carril y La Ladera. Loam soil mixed with clay, and round stones and patches of limestone and sand.

VINIFICATION

Organic practices. Spontaneous fermentation in stainless steel tanks of 8,000 kg. Malolactic fermentation 50% in barrel 50% in cement. Unfiltered, unfinned.

AGING

22 months in 225L barrels. 80% French oak, 20% American oak, 50% new oak, and 50% 1st year use.

