

# VALDERIZ De Chiripa



En honor a nuestra madre.

## VALDERIZ DE CHIRIPA 2016

The grapes come from vineyards planted by Tomás Esteban and range from 20 to 30 years old. They yield a production of 5.000 kg per hectare with organic certificate.

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.

### VINIFICACIÓN

**VARIETY:** 95% Tinta del País and 5% Albillo.

**MALOLACTATION:** 100% tank

**AGEING:** 12 months

In 50% oak foudre, 20% concrete wine tank and 30% oak barrels.

**ALCOHOL STRENGTH:** 14,5%

**TOTAL ACIDITY:** 5.1

**PRODUCTION:** 12.000 bottles.

