

BODEGAS Y VINEDOS VALDERIZ

DE CHIRIPA

Ribera del Duero, Spain

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

