

# VALDERIZ De Chiripa

En honor a nuestra madre, 95% TINTA DEL PAIS, 5% ALBILLO.



## VALDERIZ DE CHIRIPA 2018

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 yeasts are used that do not come naturally from the grapes themselves.

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

**MALOLACTATION:** 100% tank

**AGEING:**

**LENGTH:** 12 months

**TYPE OF WOOD:** 50% oak foudre, 20% concrete wine tank and 30% oak barrels.

**ALCOHOL STRENGTH:** 14,5%

**TOTAL ACIDITY:** 5.1

BODEGAS Y VIÑEDOS VALDERIZ  
ARRERA PEDROSA, KM1 ROA DE DUERO  
T. 947540460/F.947541032  
[bodega@valderiz.com](mailto:bodega@valderiz.com) / [WWW.VALDERIZ.COM](http://WWW.VALDERIZ.COM)

