



BODEGAS Y VIÑEDOS VALDERIZ

# Valderiz al Alba 2019

An especilly dry year.

Light frosts in spring followed by a hot June which favoured growth.

The decrease in the crop during bunch set reduced the development and evolution of the vine cycle.

Rain at the end of August helped the final ripening process.



## VARIETY:

95% Tinta del País and 5% Albillo Mayor (approx.).



## SOURCE:

La Loma, Manvirgo and Juegabolos plots.

Very heterogeneous soils: sandy and clay areas with limestone outcrops and small rocks.

Yield: 4.000 kg/Ha.



## WINEMAKING:

Spontaneous fermentation in concrete tanks.

The free run wine is removed from each tank leaving the right amount of liquid in each.

Each wine macerates on its skins for one night, until dawn.

In total, about 25 different batches or barrels are obtained.



## AGEING:

TIME: 24 months.

TYPE of OAK: 50% new oak barrel.  
50% 1st year use.

After the ageing period, a selection of the best barrels is made.

In the case of the 2019 vintage, 4 were selected.



RI  
BE  
RA  
1911  
DÚERO



14,5% Vol.



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