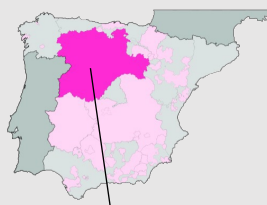




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Vino de la Tierra  
de Castilla y León



VINO DE LA TIERRA DE CASTILLA Y LEÓN  
**PRODUCT OF SPAIN**  
**PALMIRA 2016 RED WINE**  
12 months in oak barrels  
ESTATE GROWN AND BOTTLED

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

BOTTLED BY: BODEGAS CASTO PEQUEÑO, S.L.  
R.E.N. 7026LE C.P. 24220 LEÓN - ESPAÑA

IMPORTED BY CODIPRAL, LLC, Coeur d'Alene, Idaho

14,5 % ALC BY VOL. 750 ML

# PALMIRA RED – 12 MONTHS

## 2016

Red wine / aged

<b>Winery</b>	Bodegas Casto Pequeño S.L.
<b>Appellation</b>	DO Ribera del Duero and DO Toro
<b>Grapes</b>	100% Tempranillo
<b>Aging</b>	12 months in French oak barrels
<b>Vinification</b>	Alcoholic fermentation lasts 15-20 days and then malolactic fermentation takes place in French oak barrels for no less than 12 months.
<b>Soil</b>	Mix of plots with different types of soil, both in composition and textures, seeking with them different expressions of Tempranillo. For this wine we look for the sandiest and rockiest areas, preferring clay over limestone to give more depth.
<b>Density</b>	4,500 – 5,500 kg/hectare
<b>Alc. Vol.</b>	14.5%
<b>Production</b>	210,000 bottles
<b>UPC Bar Code</b>	8427336003826

### Tasting Notes

Some berry and cherry with spices and a grapey undertone. Medium body, light tannins and a crisp finish. It is ideally suited to red and white meats, cure cold meats, stews, cured cheeses.  
Service temperature: 15 – 18 °C.

### Honors, Ratings, Reviews

90 pts, James Suckling (2016 vintage)  
90 pts, James Suckling (2015 vintage)  
Gilbert & Gaillard, Gold medal (2016 vintage)

A continental weather pattern in northern Spain makes for cold winters and extremely hot, dry summers. Important daily temperature fluctuations across Casto Pequeño's vineyards adds rich flavor profiles to the wine.

Harvest begins in mid-September in some sandy areas of Toro until the end of October in the highlands of Ribera del Duero. Once the bunches arrive at the winery, they are de-stemmed 100% in some cases, and 50-70% in other cases always depending on the plot. We do this to seek the greatest finesse and ease of drinking.