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# PALMIRA RED – 6 MONTHS

## 2017

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>	6 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 6 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>	14.0%
<b>Production</b>	265,000 bottles
<b>UPC Bar Code</b>	8427336000054

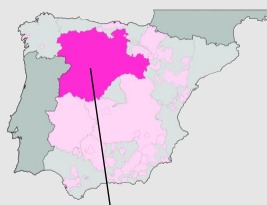
### Tasting Notes

A very ripe red with berry and chocolate character. Medium to full body and round tannins. Slightly one-dimensional, but delicious.

Excellent accompaniment to pates, foies and red meats.  
 Service temperature: 13 – 17 °C.

### Honors, Ratings, Reviews

91 pts, James Suckling (2017 vintage)  
 91 pts, James Suckling (2016 vintage)



Vino de la Tierra de Castilla y León



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.