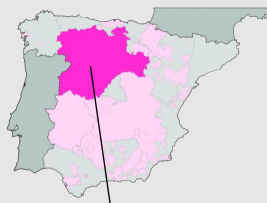




CODIPRAL LLC
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WINES

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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.

PALMIRA TINTO JOVEN

2020

Red wine

Winery	Bodegas Casto Pequeño S.L.
Appellation	DO Ribera del Duero and DO Toro
Grapes	100% Tempranillo
Vinification	Alcoholic fermentation lasts 15-20 days and then malolactic fermentation takes place.
Soil	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.
Density	4,500 – 5,500 kg/hectare
Alc. Vol.	14.0%
Production	320,000 bottles
UPC Bar Code	8427336000511

Tasting Notes

It is a friendly, simple, fresh and easy wine to drink but without falling into monotony. Intense cherry red color with clean and attractive nose. Mix of black fruits, plum and blueberry. On the palate it is friendly with round tannins.

Perfect for wine by the glass to combine with any tapas; as well as for a casual lunch or dinner. Versatile to drink with both white and red meats, stews, pasta, rice and even fish. Service temperature: 10 – 12 °C.