



Unión Reguladora de la Denominación de Origen  
**SOMONTANO**



**MONTE ODINA**

**CRIANZA 2016**  
DENOMINACIÓN DE ORIGEN SOMONTANO  
Made of: 29% Cabernet Sauvignon, 25% Syrah, 19% Garnacha, 19% Tempranillo and 8% Merlot grapes.  
Lively cherry red. Fine aromas.  
Soft and grainy tannins of high quality. 12 months in oak.  
Eat with grilled meats, cured cheese and escargots.

**RED WINE / PRODUCT OF SPAIN**

**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

ALC. BY VOL. **15,00%**  
NET CONT: **750 ml**

BOTTLED BY:  
BODEGAS MONTE ODINA, SLU-ILCHE- (HUESCA)- SPAIN  
R. E. 40984-HU  
R. S. N° 30.010378/H

IMPORTED BY:  
**CODIPRAL, LLC**  
COEUR D'ALENE, ID

SELECTED BY:  
**JOAQUÍN ZAMORANO & ROBERT B LEGGETT**



**CODIPRAL LLC**  
IMPORTED OLD WORLD WINES

CODIPRAL, LLC  
Coeur d'Alene, Idaho  
Tel: (208) 651-4901  
www.codipralus.com

# CRIANZA

## 2016

Red wine / aged

<b>Winery</b>	Monte Odina
<b>Appellation</b>	Somontano DO
<b>Grapes</b>	29% Cabernet Sauvignon, 25% Syrah, 19% Garnacha, 19% Tempranillo, 8% Merlot
<b>Aging</b>	6 months oak barrels
<b>Vinification</b>	Nightly harvest, once crushed and de-stemmed, grapes are chilled to 10 deg C, maceration for 14 hours, bleeding and pressing, fermented in stainless steel tanks at 14 deg C, cold stabilization, then bottling.
<b>Soil</b>	Limestone soils, poor in clays, rich in calcium carbonate, small organic matter with adequate permeability.
<b>Density</b>	2,700 vines/ha ; 16-40 year old vines
<b>Alc. Vol.</b>	15.0%
<b>Production</b>	13,500 bottles
<b>UPC Bar Code</b>	850026540161

### Tasting Notes

Bright wine with intense cherry red color. Clean aromas of ripe black fruit, fragrant, toasted notes. On the palate, fruits of optimal maturity, liquor with sweet woods and a good aging character. Powerful and soft in texture while at the same time balanced and long in finish.

### Honors, Ratings, Reviews

Silver medal, Mundus Vini, 2016 vintage  
Gold medal, Asia Wine Trophy, 2014 vintage



The Monte Odina estate is located in northern Spain, at the foot of the Pyrenees very close to the French border, and has belonged to the Romeo family for generations.

The winery has a production capacity of about 250,000 bottles from the Vinification of varieties such as Gewüztraminer (particularly very floral and aromatic in the Pyrenees), Cabernet Sauvignon, Syrah, Garnacha, Tempranillo and Merlot, some of them, with organic certification.

The most recognized winemaker in Aragon, Jesús Navascués, is behind the combination of these exclusive grape varieties with the uniqueness of the Pyrenees terroir. Bodegas Monte Odina has obtained numerous medals in different international competitions among which are the prestigious Bacchus International Competition, Berliner Wein Trophy and Asia wine Trophy.