



Bodegas Casto Pequeño Cotoval Crianza

CASTILLA Y LEON (SPAIN)

Designated a Vino de la Tierra Castilla y Leon, Cotoval Crianza is produced from 100% Tempranillo.

Viniculture: Aged 12 months in oak

Alcohol: 14% vol.

Tasting Notes

Appearance: Intense cherry with flecks of blue

Nose: Complex & powerful aromas of strawberries and raspberries with hints of soft vanilla

Palate: Full, round fruit notes with warm spices in the finish. Firm but not overpowering tannins. Soft and delicate.

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Castilla y Leon Wine Region of Spain

Climate: Castilla y Leon has a Mediterranean climate with long, cold winters and short, hot summers.

Castilla y Leon is the largest region in Spain and is located to the north of Madrid in north-western Spain. The land consists of mostly flat plains surrounded by chains of mountains and hills. The most important sub-regions of the area are located along the Duero River. Castilla y Leon is home to Ribera del Duero (one of the most important wine making regions in Spain).

The region is most famous for its red wine production, and mostly grows Tempranillo grapes with some Garnacha & Mencia. Verdejo grapes are used for white wine production in the sub-region of Rueda.

Wines from Castilla y Leon have deeply concentrated ripe fruit flavors, and are well-structured. This region is similar in taste to Rioja, but because of the harsh climate, the grapes have a bolder and more rustic flavor structure to them.