



Bodegas Casto Pequeño Gravedad Tempranillo CASTILLA Y LEON (SPAIN)

Acquired in 1977, Bodegas Casto Pequeño combines the latest technologies in the oenological field along with new technologies, modern machinery, and larger scale production. Located in the heart of the Castilla y Leon region, in the town of Valderas, Bodegas Casto Pequeño is run by Alberto Gonzalez Moro. The wines from this facility are now being imported across the world, with more than 40% being shipped overseas for consumption.

Grapes: 100% Tinta De Toro (Tempranillo)

Viniculture: Manual harvest of selected grapes, fermentation in stainless steel tanks, aged 3 months in new French and American oak.

Alcohol: 14.5% vol.

Tasting Notes

Appearance: Dark berry red

Nose: Ripe raspberries, spice.

Palate: Full-body, mouth permeating red, with red and black fruit. Balanced acidity with velvety finish.

Food Pairings: Grilled meats, cured ham, roasted vegetables.

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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 it 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.

Toro is located on Spain's central plateau in the northwestern part of Castilla y Leon. The sandy soil is covered with boulders and chalky subsoil mixed with sandstone. Wines from Toro tend to be richer and fuller do to the plateau that soaks up lots of sunshine.