

*Conde del  
Real Agrado*  
CRIANZA 2010

This wine is made in our winery with our own grapes at their peak of ripeness. We follow a careful, painstaking fermentation process to produce a fruity, clear wine with a strong colour and flavours typical of the terroir in which the grapes are grown. We use a combination of Garnacha (60%), Tempranillo (30%), Mazuelo (5%) and Graciano (5%) grapes.

It remains in French and American oak barrels for 12 months. It is raked three times before continuing the aging process in the bottle. Once it has evolved to perfection, the wine is labelled ready for sale.

It is best served at temperatures of 17 / 18° C.

**Analytical data**

Alcohol content:	14.5% Vol.
Free/total sulphur:	32/130 mg/l
Volatile acidity:	0.52
Total acidity:	7.03 g/l (in tartaric acid)
pH:	3.51
CI (Colour Intensity):	12 units
TPC (Total Polyphenol Content):	71 units

**TASTING** COLOUR: Ruby red with purple tones. Medium to high intensity.

AROMA: A fruity aroma with red fruits, cherries, raspberries, mixed with hints of vanilla, cake-shop oven and dairy products. Still evolving.

FLAVOUR: Pleasant sensation as it enters the mouth, smooth, sticky sweet. As it passes through, more body appears with red and black fruits, and integrated wood with a touch of sweet tannins.

