

*Conde del
Real Agrado*
RESERVA 2005

This wine is made with 30% Garnacha, 40% Tempranillo, 15% Graciano and 15% Mazuelo grapes from our own vineyards. It is aged for 18 months in American and French oak barrels and then bottled and left to continue maturing until it goes on sale.

We recommend that it be served at a temperature of 17 or 18 ° C. Once in the glass, it opens up and improves...

Analytical data

Degree of Alcohol:	14 % Vol.
Free /Total Sulphur Dioxide:	27/84 mgr. / lit.
Volatile Acidity:	0.55
Total Acidity:	4.2 gr. / lit. (in sulphuric acid)
pH:	3.46
Colour Intensity:	11.5 units
Total Polyphenol Index:	61 units

TASTING High intensity crimson-red colour.

Aroma of cakes, red fruits and well-assembled fine wood. Warm and complex.

It enters the mouth smoothly, with volume, breadth and a good structure. Vanilla and raspberry compote, sugar-sweet.

It is harmonious, velvety and has a long finish.

