

*Conde del
Real Agrado*
CRIANZA 2007

This wine is made in our winery in Aldenaueva de Ebro, with Garnacha, Tempranillo, Mazuelo and Graciano grapes from our own vineyards. Fermentation occurs at a controlled temperature and is aided by vigorous pump-overs and several rack-and-returns (at least two), all of which help us to achieve good aromatic sensations and a strong level of colour.

The wine spends 12 months in American and French oak barrels and is raked every 4 to 6 months. It is then bottled and left to mature, during which time its characters blend, harmonize and become finely tuned to emerge finally as the qualities of the wine.

This wine should be served at a temperature of 16 - 17 °C.

Analytical data

Degree of Alcohol:	14.4 % Vol.
Free /Total Sulphur Dioxide:	30/85 mgr. / lit.
Volatile Acidity:	0.52
Total Acidity:	3.8 gr. / lit. (in sulphuric acid)
pH:	3.35
Colour Intensity:	12.00 units
Total Polyphenol Index:	63.00 units

TASTING Intense ruby-red colour. Purple tones alternating with terracotta roof-tile can also be observed. Clean and shiny.

It has a well-structured aroma with hints of red fruits and vanilla, typical of the wood, mixed with cakes and liquorice.

The initial sensation on the palate is complex with fine oak and strawberry jam dominating; hints of torrefacto coffee and a mineral touch. A sensation of volume and velvety on the mouth. It has a long, smooth, enveloping, sugar-sweet finish.

