

*Conde del
Real Agrado*
CRIANZA 2008

This wine is produced from our own healthy and ripe grapes at our winery in Aldeanueva de Ebro. Through a carefully controlled fermentation process, we strive to produce a clean fruity wine with strong colour and unique tastes characteristic of the soil in which the vines are grown. It is made using the following grape varieties: Garnacha (60%), Tempranillo (30%), Mazuelo (5%) and Graciano (5%).

The wine remains in American and French oak barrels for 12 months. After three decanting operations, it is bottled and then stored in the wine cellar to mature. Once the wine has reached its peak, it is labelled and then released on the market.

Best served at a temperature between 17/18°C.

Datos Analíticos

Alcohol grade:	14.5% Vol.
Free/total sulphur:	20/90 mg/l.
Volatile acidity:	0.62
Total acidity:	4.20g/l (sulphuric acid)
pH:	3.44
C. In.:	(Colour Index) 11.50 units
T.P. In.:	(Total Polyphenol Index) 68 units.

TASTING NOTES Very intense ruby red with soft orange tones over the rim of the cup.

Its aroma highlights its complexity and vivid character; let breathe to enjoy its fullness. Ripe red fruits combined with subtle expressions of wood: vanilla and roasted notes.

Smooth, elegant and progressive entry in the mouth that is enhanced when the wine is allowed to breathe. Red fruit jam, sweet and cocoa notes with volume. Notable prolonged, harmonious and smooth ending.

