

*Conde del
Real Agrado*
CRIANZA 2012

This wine is produced at our winery with our own grapes picked at the maximum degree of ripeness. 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 then placed in the bottle where it continues maturing. Once it has reached the perfect stage of development, it is labelled ready to go on sale.

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

Analytical data

Alcohol grade:	14,5% Vol
Free/total sulphur:	28/125 mg/l
Volatile acidity:	0,52
Total acidity:	5,8 g/l (tartaric acid)
pH:	3,51
C. In. (Colour Intensity):	9,80 units
T.P. In.: (Total Polyphenol Index):	65 units

TASTING

COLOUR: Purple red, ruby background, cherry-red edges. Clean and bright, with striking intensity of colour.

AROMA: Presence in fruit (strawberries and plums) well assembled with the wood. Complex and spicy, fine and elegant.

PALATE: Has good structure and volume. With notes of strawberry and blackberry, vanilla and spices; accompanied by tannin notes and sweetness.

