

REAL AGRADO

ROSADO 2015

Made with ripe, healthy Garnacha red grapes, from vines over 28 years old grown in alluvial (stony) soil.

The winemaking process begins with the crushed grapes inside the tank at a temperature of about 10/12 ° C. After 6 hours with the skins and the must in close contact, the wine is bled by gravity; the must flows out by itself having acquired a slightly pink tone. The clean must is then fermented with a specially selected yeast at a controlled low temperature. Over the course of this slow process, the temperature rises from 12 to 18 °C, before gradually releasing this increased heat.

Once the wine has stabilized, it is bottled, always before the end of May the following year, so that it conserves its character and its qualities as fresh and as lively as possible.

Analytical data

Degree of Alcohol:	13 % Vol.
Free /Total Sulphur Dioxide:	25/75 mg./lit.
Volatile Acidity:	0.25 gr./lit. (in Acetic Acid)
Total Acidity:	6.00 br./lit. (in Tartaric Acid)
pH:	3.04
IC (Intensity of Colour)	0.47
Total Polyphenol Index:	13.90
Reducing Agents:	1.10 gr./lit.

TASTING Delicate pale pink colour, lively, clean and bright. Fresh, vivid aromas of red fruit (cranberries and strawberries), a slight note of pears and violets. Refreshing on the palate, with notes of strawberries, watermelons and blackberries. It is smooth but powerful, subtle and sticky sweet with a warm piercing finish.

For tasting purposes, best served at about 10/12 °C.

