

Real Agrado Rioja La Lobera Cuatro Varietales

Real Agrado

Spain - La Rioja - Rioja

La Lobera is the largest of our vineyards. It covers 34 hectares and we have planted the four traditional rioja grape varieties (tempranillo, graciano, mazuelo and garnacha) at different areas.

Crimson red color, cherry red and high-depth. Pretty tears form in the glass. Intense, smooth and delicate aromas. Peach and red fruits compote, balsamic, cinnamon rolled wafer, highlighted complexity for its multiple nuances and tones, spicy notes. Velvety, lively, powerful and lingering palate in your mouth. Powerful on the finish, but elegant at the same time.

Specifications	
Appellation	Rioja
Wine Type	Red
Varietals	30% Tempranillo, 30% Garnacha, 20% Graciano and 20% Mazuelo
Age of Vines	Average 45 years
Soil type	Stony soils full of pebbles
Vinification	Grapes are handpicked separately, fermented separately and even the first ageing period is done separately. When the first racking takes place the final blend is made. It varies for every vintage but normally we include between 20 -30% of each grape variety. Wine is aged in French and American Oak barrels for 20 months.
Production	500 (9-liter cases)



Codes, Weights and Measures	
UPC	7 84585 03109 2
Units/Case	4
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03109 9
Case Weight	18
Cases/Pallet	144
Layers/Pallet	18
ABV	15.50%
SRP	\$ 48.00 USD 750mL Bottle