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AMIC BLANCO 2013

Owner: CLOS D'AGON SUIZA. S.A
Oenology: PETER SISSECK/ MIGUEL CORONADO/ANTONIO GARCIA
Viticulture: PETER SISSECK/ MIGUEL CORONADO/ANTONIO GARCIA
Cellar founded: 1999
Name of the wine: AMIC Blanco
Vintage: 2013
Vintage classification: Excellent
Launching: December 2013
Grape source: Selected from vineyards located in Garriguella (Alt Empordà)
Region: D.O. Empordà
Soil: Clayey and slaty soils
Topography: Small valley located at the beginning of the mountain range of "Les Gavarres" (Protected Natural Area) and a few kilometres away from the Costa Brava
Orientation: Different orientations depending on the plot, mostly N-S
Height above sea level: Between 40 and 200 m above sea level
Climate: Mediterranean
Annual rainfall average: 657,6mm
Average temperature: Min. 10,6 °C Max. 21.5 °C Annual Average: 16 °C
Number of hours of sun light: 2.300 hours
Grapes varieties (%): 45 % white Grenache, 55 % Macabeo
Age of vines: 23-40 years old
Vine density: 4.000 - 4.500 vines / ha depending on the vineyard
Viticulture: Traditional practices in trellis in the area of the "l'Empordà"
Pruning style: Double Guyot and Cordon Royat
Cultivation methods: Mechanical and manual
Irrigation: No
Green Harvest: Yes
Yields per Acre and Hectare: 35 hl per hectare
Harvest: Manual
Harvest date: From the 9th to the 13th of September 2013
Destemming: Yes
Cold maceration: 3 hours
Alcoholic fermentation: 100% in Stainless Steel tanks
Malolactic fermentation: No
Aging: 5 months of aging in Stainless Steel tank with continuous battonages
Barrels: No
Fining: Yes
Cold stabilization: No
Filtration: Yes

ANALYSIS

Alcohol by volume: 13%
Total acidity: 5,9 g/l
pH: 3,3
Volatile acidity: 0,22

PRODUCTION

0,75 L: 6.876 bottles **1.5L:** 240 bottles

Wine conservation: To ensure an optimal development of the wine in the bottle, it is recommendable to preserve it in a temperature between 13 and 15° C.
Serving advice: The optimum drinking time is during the first three years. We do not recommend to keep this vintage more than 5 years.

TASTING NOTES

Straw-yellow color, bright and clean.

In nose is mineral with white flowers aromas, a light hint of sweetness, that becomes more pronounced when the wine temperature increases, and herbal notes.

In mouth is soft and has a salinity that provides it freshness. The attack is fresh with a light bitterness that give it a bit of strength. It has good acidity, with notes of citrus fruit. It is soft and has a medium persistence. Aftertaste of citrus and white fruit.

