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AMIC BLANCO 2014

Owner: CLOS D'AGON SUIZA. S.A
Oenology: PETER SISSECK/ MIGUEL CORONADO
Viticulture: PETER SISSECK/ MIGUEL CORONADO
Cellar founded: 1999
Name of the wine: AMIC Blanco
Vintage: 2014
Vintage classification: Excellent
Launching: December 2014
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: 657,6 mm
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 (%): 55% white Grenache, 45% 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 15th of September 2014
Destemming: Yes
Cold maceration: 3 hours
Alcoholic fermentation: 92% in Stainless Steel tanks, the rest in barrel
Malolactic fermentation: No
Aging: 2 months of aging in Stainless Steel tank with continuous battonages
Barrels: No
Fining: Yes
Cold stabilization: No
Filtration: Yes

ANALYSIS

Alcohol by volume: 12%
Total acidity: 5,85 g/l
pH: 3,28
Volatile acidity: 0,18

PRODUCTION

0,75 L: 19.000 bottles 1.5L: 600 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, very bright and clean.

Remarkable intensity in nose with high freshness and plenty of fresh and succulent white fruit. Saline notes that bring freshness and strength to the wine.

The palate is very fresh with a soft attack and with some light bitter touches that give it weight. It is creamy and full-bodied with a very fresh acidity that gives it a long and pleasant end in mouth.

