



## AMIC ROSE 2012

|                                      |  |
|--------------------------------------|--|
| <b>Owner:</b>                        | CLOS D'AGON SUIZA. S.A   |
| <b>Oenology:</b>                     | PETER SISSECK/ MIGUEL CORONADO/ANTONIO GARCIA  |
| <b>Viticulture:</b>                  | PETER SISSECK/ MIGUEL CORONADO/ANTONIO GARCIA  |
| <b>Cellar founded:</b>               | 1999   |
| <b>Name of the wine:</b>             | AMIC Rose  |
| <b>Vintage:</b>                      | <b>2013</b>  |
| <b>Vintage classification:</b>       | Very good  |
| <b>Launching:</b>                    | January 2013   |
| <b>Grape source:</b>                 | 10% of the grapes are selected in our vineyards located in Calonge and the remaining 90%, are selected from vineyards located in Garriguella (Alt Empordà) |
| <b>Region:</b>                       | D.O. Empordà, Baix Empordà   |
| <b>Soil:</b>                         | Clayey and slaty soils   |
| <b>Topography:</b>                   | Small valley located at the beginning of the mountain range of "Las Gavarres" (Protected Natural Area) and a few kilometres away from the Costa Brava      |
| <b>Orientation:</b>                  | Different orientations depending on the plot, mostly N-S   |
| <b>Height above sea level:</b>       | Between 40 and 200 m above sea level   |
| <b>Climate:</b>                      | Mediterranean  |
| <b>Annual rainfall average:</b>      | 686,8 mm   |
| <b>Average temperature:</b>          | Min. 10,5 °C Max. 21 °C Annual Average: 15,8 °C  |
| <b>Number of hours of sun light:</b> | 2.290 hours  |
| <b>Grapes varieties (%):</b>         | 100% Garnacha red  |
| <b>Age of vines:</b>                 | 20 years old   |
| <b>Vine density:</b>                 | 4.000 - 4.500 vines / ha depending on the vineyard   |
| <b>Viticulture:</b>                  | Traditional practices in trellis in the area of the "L'Empordà"  |
| <b>Pruning style:</b>                | Cordon Royat   |
| <b>Cultivation methods:</b>          | Mechanical and manual  |
| <b>Irrigation:</b>                   | No   |
| <b>Green Harvest:</b>                | Yes  |
| <b>Yields per Acre and Hectare:</b>  | 40 hL per Hectare  |
| <b>Harvest:</b>                      | Manual   |
| <b>Harvest date:</b>                 | From the 5 <sup>th</sup> to the 9 <sup>th</sup> of September 2012  |
| <b>Destemming:</b>                   | Yes  |
| <b>Cold maceration:</b>              | 3 hours  |
| <b>Alcoholic fermentation:</b>       | 100% in Stainless Steel tanks  |
| <b>Malolactic fermentation:</b>      | No   |
| <b>Aging:</b>                        | 3 months of aging in Stainless Steel tank with continuous battonages   |
| <b>Barrels:</b>                      | No   |
| <b>Fining:</b>                       | Yes  |
| <b>Cold stabilization:</b>           | No   |
| <b>Filtration:</b>                   | Yes  |

### ANALYSIS

|                           |         |
|---------------------------|---------|
| <b>Alcohol by volume:</b> | 13%     |
| <b>Total acidity:</b>     | 6,4 g/l |
| <b>pH:</b>                | 3,2     |
| <b>Volatile acidity:</b>  | 0,23    |

### PRODUCTION

**0,75 L** : 6.238 bottles **1,5 L** : 611 bottles **3 L** : 237 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 two years. We do not recommend to keep this vintage more than 3 years.