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## AMIC ROSE 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 Rose  
**Vintage:** 2014  
**Vintage classification:** Very good  
**Launching:** January 2014  
**Grape source:** 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)  
**Region:** D.O. Empordà, Baix Empordà  
**Soil:** Clayey and slaty soils  
**Topography:** 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  
**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:** 675,8 mm  
**Average temperature:** Min. 10,5 °C Max. 21 °C Annual Average: 15,8 °C  
**Number of hours of sun light:** 2.300 hours  
**Grapes varieties (%):** 88% Garnacha red, 8% Merlot and 4% Cabernet franc.  
**Age of vines:** 20 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:** Cordon Royat  
**Cultivation methods:** Mechanical and manual  
**Irrigation:** No  
**Green Harvest:** Yes  
**Yields per Acre and Hectare:** 40 hL per Hectare  
**Harvest:** Manual  
**Harvest date:** From the 15<sup>th</sup> to the 19<sup>th</sup> of September 2014  
**Destemming:** Yes  
**Cold maceration:** 3 hours  
**Alcoholic fermentation:** 100% in Stainless Steel tanks  
**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:** 13%  
**Total acidity:** 6,4 g/l  
**pH:** 3,2  
**Volatile acidity:** 0,23

### PRODUCTION

**0,75 L :** 16.000 bottles **1,5 L :** 1.200 bottles **3 L :** 360 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.

## TASTING NOTES

Pale pink color with salmon color hue, clear and bright.

In nose, with still glass, has aromas of rose petals, white pepper, raspberry and violet, and, after oxygenate the wine a little, more citrus and red fruits aromas are perceived.

In mouth, it is fresh and soft, and has the same aromas that are perceived in nose, but with more intensity. It has a great mouth volume, being very smooth and persistent, while also maintaining great elegance and subtlety.

To enjoy the next 3 years.

