



MAS GIL, S.L.U Apt. Correus 117, 17251 Calonge
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AMIC ROSE 2015

Owner: CLOS D'AGON SUIZA. S.A
Oenology: PETER SISSECK/ MIGUEL CORONADO/PACO BALSERA
Viticulture: PETER SISSECK/ MIGUEL CORONADO
Cellar founded: 1999
Name of the wine: AMIC Rose
Vintage: 2015
Vintage classification: Very good
Launching: February 2016
Grape source: 14% of the grapes are selected in our vineyards located in Calonge and the remaining 86%, 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 (%): 59% red Garnacha, 27% roja Garnacha, 9% Merlot and 5% Syrah.
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 14th to the 22th of September 2015
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: 5,04 g/l
pH: 3,21
Volatile acidity: 0,32

PRODUCTION

0,75 L : 14.657 bottles **1,5 L :** 306 bottles **3 L :** 30 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.

