

ROSÉ AMIC 2016

Oenology and Viticulture: PETER SISSECK / MIGUEL CORONADO / PACO BALSERA
Cellar founded: 1987
Vintage classification: Very good
Launching: April 2016

Grape source: A part of the grapes are selected in our vineyards located in Calonge and the remaining are selected from vineyards located in Garriguella (Alt Empordà)
Region: D.O. Empordà, Baix Empordà / Alt 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: 657,6 mm
Average temperature: Min. 10,6 °C Max. 21.5 °C Annual Average: 16 °C
Hours of sun light: 2.300 hours

Grapes varieties (%): 80% Red Grenache, 10% Merlot y 10% Carignan
Year of planting of vines: Between 1991 and 2004
Vine density: 4.000-4.500 vines/ha depending on the vineyard
Viticulture: Traditional practices in trellis in the area
Pruning style: Double Guyot and Cordon Royat
Cultivation methods: Mechanical and manual
Irrigation: No
Green Harvest: Yes
Yields per Hectare: 35 hl/ha
Harvest: Manual
Harvest date: From the 1st to the 23th of September 2016

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: 5,79 g/l
pH: 3,16
Volatile acidity: 0,39

PRODUCTION

0,75 L: 12.700 bottles, **1,5 L:** 252 bottles,
3 L: 30 bottles



TASTING NOTES

Amic rosé of Clos d'Agon is a wine of pale pink color and salmon tonality, very faint intensity, clear, bright and clean.

On the nose remembers red fruit candies. With stopped glass is expressed like rose petals, white pepper, raspberry and violet. After a short oxygenation, we get more citrus and red fruits aromas.

In the mouth it is fresh and soft, with great volume, unctuousness and persistence, maintaining, at the same time, a great elegance and subtlety.

We could describe it, in short, as a rosé wine that evokes a young white in the mouth, but with aromas of red fruits.

Despite being conceived as a young wine, its acidity gives it keep capacity for at least three years after bottling.

The vintage 2016 was noted for being very dry and warm. Ripening progressed very quickly, but due to drought, the grapes reached very low volumes. In any case, the natural acidity of the grape was conserved sufficiently until the moment of the harvest.

All this results in gourmand and very expressive wines. The potential great concentration of these grapes, is attenuated in Rosé Amic thanks to the slight macerations to which they are submitted for their elaboration, giving us a gourmand but very fresh wine.

Wine Conservation:

For optimum evolution of the wine in the bottle, it is advisable to keep in place at a more or less constant temperature between 9 and 17 °C, with relative humidities of 65-80%, protected from light and, if possible, out of its box. The screw cap allows the wine to be stored vertically.

Consumption Tips:

Suitable to be tasted from the moment it is bottled. Its optimum consumption is during the year of its bottling. However, the characteristics of alcoholic strength and acidity allow Rosé Amic to last for at least three years, provided that the bottle has been kept in the proper storage conditions.