



AMIC TINTO 2011

Owner:	CLOS D'AGON SUIZA. S.A
Oenology:	PETER SISSECK/ MIGUEL CORONADO/ANTONIO GARCIA
Viticulture:	PETER SISSECK/ MIGUEL CORONADO/ANTONIO GARCIA
Cellar founded:	1999
Name of the wine:	AMIC Tinto
Vintage:	2011
Vintage classification:	Very Good
Launching:	July 2012
Grape source:	40% of the grapes are selected in our vineyards located in Calonge and the remaining 60%, are selected from vineyards located in Garriguella (Alt Empordà)
Region:	D.O Empordà, Baix Empordà
Soil:	Garnacha (Slate), Cab. Sauvignon (Sand), Syrah (Slate) y Merlot (Clay)
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:	792,7 mm
Average temperature:	Min. 11,4 °C Max. 22 °C Annual Average: 16,7 °C
Number of hours of sun light:	2.278 hours
Grapes varieties (%):	66 % Garnacha, 21 % Cabernet Sauvignon, 9 % Merlot, 4 % Syrah
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 15 th to the 29 th of September, 2011
Destemming:	Yes
Cold maceration:	5 days
Alcoholic fermentation:	25 days. 100% in Stainless Steel tanks of 50 and 80 Hectolitre.
Malolactic fermentation:	100% during 2 months in barrels with continuous battonages
Aging:	6 months in barrels
Barrels:	100% French oak. 50% one wine barrel, 30% second wine barrel, 25% third wine barrel
Fining:	Yes
Cold stabilization:	No
Filtration:	Yes

ANALYSIS

Alcohol by volume:	14,5%
Total acidity:	5,5 g/l
pH:	3,45
Volatile acidity:	0,45

PRODUCTION

0,75 L: 59.000 bottles, **1,5 L:** 3000 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 7 years.