

RED AMIC 2017

Oenology and Viticulture:	PETER SISSECK / MIGUEL CORONADO / PACO BALSERA
Cellar founded:	1987
Vintage classification:	Very good
Launching:	April 2019
Grape source:	A part of the grapes are selected in our vineyards located in Calonge and the the rest 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 (%):	52% Garnacha y 30% Merlot, 18% Syrah
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:	4500-5000 kg/ha depending on the variety
Harvest:	Manual
Harvest date:	From the 24th August to the 7th of September 2017

Destemming:	Yes
Cold maceration:	5 days
Alcoholic fermentation:	100% in Stainless Steel tanks
Malolactic fermentation:	100% in barrels during 2 months with continuous battonages
Aging:	8 months of aging in barrels
Barrels:	100% French oak. 50% 1 wine barrel, 30% 2 wines y 25% 3 wines
Fining:	Yes
Cold stabilization:	No
Filtration:	Yes

ANALYSIS

Alcohol by volume:	14.5%
Total acidity:	5.6 g/l
pH:	3.35
Volatile acidity:	0.59 g/l

PRODUCTION

0.75 l: 14,650 bottles 1.5 l: 950 bottles



TASTING NOTES

Red Amic is a wine with a great intensity of color, cherry or intense garnet, with violet border.

The nose is complex and intense. Deeply fruity, predominantly ripe red fruits. In addition to wild fruits, balsamic aromas of pine and Mediterranean herbs, which bring freshness, toast, vanilla, cinnamon, aniseed, pepper and a defined mineral touch are easily detected.

In the mouth it is powerful, structured, persistent and elegant, although with a certain finesse. It is fresh and expressive, with a corpulent entrance where you can appreciate the ripe fruit.

Given its good acidity, its alcoholic content and all the above characteristics, this wine has a great capacity for aging.

The vintage 2017 was noted for being dry and warm and to come from a previous year more extreme. Ripening progressed very quickly, but due to drought, the grapes reached low volumes. In any case, the natural acidity of the grape was conserved sufficiently until the moment of the harvest.

All this results in wines that are gourmand and very expressive, but which retain sufficient freshness.

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 humidity of 65-80%, protected from light and, if possible, out of its box and horizontally if it is not going to consume in a short space of time.

Consumption Tips:

Suitable to be tasted from the moment it is bottled. Its optimum of consumption begins from the first year after its bottling. However red Amic can be considered a wine of guard, with characteristics that allow it to evolve favorably and to last for many years, as long as the bottle has been kept in the proper conditions of conservation.