



MAS GIL, S.L.U Apt. Correus 117, 17251 Calonge
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CLOS
D'AGON

CLOS D'AGON BLANCO 2013

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: Clos D'Agon Blanco
Vintage: 2013
Vintage classification: Very Good
Launching: June 2014
Grape source: 100% of the grapes are selected in our vineyards located in Calonge
Region: D.O Catalunya, Baix Empordà
Soil: Slate, sand and red clay
Topography: Small valley located at the beginning of the mountain range of "Les 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 80m above sea level
Climate: Mediterranean
Annual rainfall average: 657.6 mm
Average temperature: Min. 10.6 °C Máx. 21.5 °C, Annual Average: 16 °C
Number of hours of sun light: 2.278 hours
Grapes varieties (%): 100% Viognier
Age of vines: 24 years old
Vine density: 4.000-4500 vines/ha
Viticulture: Traditional practices in trellis in the area of the "l'Empordà"
Pruning style: Double Guyot
Cultivation methods: Mechanical and manual
Irrigation: No
Green Harvest: Yes
Yields per Acre and Hectare: 20-30 hl per hectare
Harvest: Manual
Harvest date: From the 3rd to the 17th of September, 2013
Destemming: Yes
Cold maceration: 3 hours
Alcoholic fermentation: 70% in Stainless Steel tanks and the 30 % in barrels
Malolactic fermentation: No
Aging: 7 months of barrel aging and Stainless Steel tanks with continuous battonages
Barrels: 100% French oak. 25% new barrel, 25% one wine barrel, 25% second wine barrel, 25% third wine barrel
Fining: Yes
Cold stabilization: No
Filtration: Yes

ANALYSIS

Alcohol by volume: 13.5%
Total acidity: 5.7 g/l
pH: 3.40
Volatile acidity: 0.42

PRODUCTION

0.75 L : 7,500 botellas , **1.5 L :** 300 botellas

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 from 2 years after the bottling until 7 years. We do not recommend to keep this vintage more than 10 years.

TASTING NOTES

Pale yellow color with greenish hue.

In nose has aromas of white fruits, not very expressive initially, but when it breathes appear aromas of peach, jasmine, pistachios, cashews, rosemary, etc.

In mouth highlights a good volume with high breadth, all of this supported by a great acidity that holds up the set, and finally ending with a citrusy aftertaste.

