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CLOS  
D'AGON

## CLOS D'AGON BLANCO 2014

**Owner:** CLOS D'AGON SUIZA. S.A  
**Oenology:** PETER SISSECK/ MIGUEL CORONADO  
**Viticulture:** PETER SISSECK/ MIGUEL CORONADO  
**Cellar founded:** 1999  
**Name of the wine:** Clos D'Agon Blanco  
**Vintage:** 2014  
**Vintage classification:** Very Good  
**Launching:** June 2015  
**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 3<sup>rd</sup> to the 11<sup>th</sup> of September, 2014  
**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%  
**Total acidity:** 5.1 g/l  
**pH:** 3.40  
**Volatile acidity:** 0.3

### PRODUCTION

**0.75 L : 8,008 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 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 is intense with hints of mandarin and verbena, sweetish pastry notes from aging in barrel and very pretty fresh tropical fruit.

In mouth has a voluminous attack, with a first sweet touch of barrel, with creamy texture, and a bitter and citric hint that makes it very persistent. It shows a great balance despite his youth, but it will grow in complexity and finesse with a few years in the bottle.

