

## WHITE CLOS D'AGON 2017

<b>Oenology and Viticulture:</b>	PETER SISSECK / MIGUEL CORONADO / PACO BALSERA
<b>Cellar founded:</b>	1987
<b>Vintage classification:</b>	Very good
<b>Launching:</b>	July 2018
<b>Grape source:</b>	100% of the grapes are selected in our vineyards located in Calonge (Baix Empordà)
<b>Region:</b>	D.O. Catalunya
<b>Soil:</b>	Slate, sand and Clay
<b>Topography:</b>	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
<b>Orientation:</b>	Different orientations depending on the plot, mostly N-S
<b>Height above sea level:</b>	Between 40 and 200 m above sea level
<b>Climate:</b>	Mediterranean
<b>Annual rainfall average:</b>	657,6 mm
<b>Average temperature:</b>	Min. 10,6 °C Max. 21.5 °C Annual Average: 16 °C
<b>Hours of sun light:</b>	2.300 hours
<b>Grapes varieties (%):</b>	100% Viognier
<b>Year of planting of vines:</b>	1991
<b>Vine density:</b>	4.000-4.500 vines/ha depending on the vineyard
<b>Viticulture:</b>	Traditional practices in trellis in the area
<b>Pruning style:</b>	Double Guyot
<b>Cultivation methods:</b>	Mechanical and manual. <b>Integrated Production</b>
<b>Irrigation:</b>	No
<b>Green Harvest:</b>	Yes
<b>Yields per Hectare:</b>	4500-5000 kg/ha
<b>Harvest:</b>	Manual
<b>Harvest date:</b>	From 22th to 29th of August 2017
<b>Destemming:</b>	Yes
<b>Cold maceration:</b>	3 hours
<b>Alcoholic fermentation:</b>	70% in Stainless Steel tanks, 30% in oak barrels
<b>Malolactic fermentation:</b>	No
<b>Aging:</b>	7 months of aging in barrels and Stainless Steel tanks with continuous Battonage
<b>Barrels:</b>	100% French oak. 25% new barrels, 25% 1 wine barrels, 25% 2 wines y 25% 3 wines
<b>Fining:</b>	Yes
<b>Cold stabilization:</b>	No
<b>Filtration:</b>	Yes



### ANALYSIS

<b>Alcohol by volume:</b>	14%
<b>Total acidity:</b>	5.60 g/l
<b>pH:</b>	3.20
<b>Volatile acidity:</b>	0.33

### PRODUCTION

0.75 l: 8,000 bottles

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# TASTING NOTES

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Clos d'Agon white is a straw yellow wine with a certain intensity and greenish tones that remains in time, although in very old vintages the color tends towards the bright gold.

The nose is extremely complex and changeable. The aromas evolve in the glass according to their volatility and you can appreciate these variations over a long period of time.

In the first years after its bottling, the aromas are fresher, emphasizing white fruits, citrus fruits, apricots, anise and pastry, and the typical of the Viognier (tropicality, magnolias).

Over the years, these aromas evolve into honeys, ripe fruit, dried apricots, withered white flowers, Chinese ink or incense. The aromas provided by the barrel are also present, but in a subtle and balanced way.

It has a powerful entrance and fills the mouth with its volume, creaminess, structure and persistence, which, together with its great freshness and the aromas retronasal spices, form a balanced and round block. The Viognier brings its bitter, but elegant, characteristic end.

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 second year after its bottling. However, the characteristics of alcoholic strength and acidity and the work on its lees, allow white Clos d'Agon to last for a great number of years, provided that the bottle has been kept in proper storage conditions.