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**CLOS  
D'AGON**

## CLOS D'AGON TINTO 2005

**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 Tinto  
**Vintage:** 2005  
**Vintage classification:** Very Good  
**Launching:** June 2007  
**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 "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 140 m above sea level  
**Climate:** Mediterranean  
**Annual rainfall average:** 645,9 mm  
**Average temperature:** Min. 11 °C Max. 20,2 °C Annual Average: 15,6 °C  
**Number of hours of sun light:** 2.300 hours  
**Grapes varieties (%):** 40% Cab. Sauvignon, 30% Cab. Franc y 30% Syrah  
**Age of vines:** 7 -13 years old  
**Vine density:** 4.000-4500 vines/ ha  
**Viticulture:** Traditional practices in trellis in the area of the "Empordà"  
**Pruning style:** Double Guyot  
**Cultivation methods:** Mechanical and manual  
**Irrigation:** No  
**Green Harvest:** Yes  
**Yields per Acre and Hectare:** 20-35 hL per Hectare depending on the variety  
**Harvest:** Manual  
**Harvest date:** From the 8 of September to the 17 of October, 2005  
**Destemming:** Yes  
**Cold maceration:** 5 days  
**Alcoholic fermentation:** 100% in Stainless Steel tanks  
**Malolactic fermentation:** 100% in barrels for two months with continuous battonages  
**Ageing:** 18 months in barrel  
**Barrels:** 100% French oak  
**Fining:** Yes  
**Cold stabilization:** No  
**Filtration:** Yes

### ANALYSIS

**Alcohol by volume:** 13.5%  
**Total acidity:** 5,8 g/l  
**pH:** 3,55  
**Volatile acidity:** 0,56

### PRODUCTION

**0,75 L:** 21.793 bottles, **1,5 L:** 508 bottles, **0,375 L:** 998 bottles,  
**3 L:** 82 bottles **6 L:** 40 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 3 years after the bottling until 15 years. We do not recommend to keep this vintage more than 30 years.

## TASTING NOTES

Delicate red color, with orange red border, medium intensity and good thick leg.

The nose is very elegant and balanced with aromas of ripe red fruits, well integrated leather aromas, cloves and very fine notes of vanilla, fresh and pleasant notes balsamic (menthol and eucalyptus), soft lactic, chocolate, tobacco. With an elegant background.

In mouth is elegant, delicate and smooth. Very tasty ripe fruit appears, with soft, creamy and toasted flavors and soft menthol with round tannins. A wine with a long finish, fine, balanced and with a great length. Long aftertaste of ripe fruit and smoky and finely spiced smell.

In an excellent time to enjoy it.

