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**CLOS
D'AGON**

CLOS D'AGON TINTO 2008

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: 2008
Vintage classification: Very Good
Launching: June 2010
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 (%): 34 % Cab. franc, 32% Syrah, 12% Cab. Sauvignon, 11% Merlot, 11% Petit verdot
Age of vines: 7 -23 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: 20-35 hL per Hectare depending on the variety
Harvest: Manual
Harvest date: From the 9 of September to the 16 of October, 2008
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: 16 months in barrel
Barrels: 100% French oak. 40% new barrel, 60% one wine barrel
Fining: Yes
Cold stabilization: No
Filtration: Yes

ANALYSIS

Alcohol by volume: 14%
Total acidity: 5,8 g/l
pH: 3,55
Volatile acidity: 0,56

PRODUCTION

0,75 L: 19.960 bottles, **1,5 L:** 2.114 bottles, **0,375 L:** 441 bottles,
3 L: 129 bottles **6 L:** 37 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

Intense cherry red color, with deep crimson rim, dark intensity and good tinted thick leg.

In nose is very elegant and balanced with aromas of ripe red fruit (stewed berries), fine toasted aromas well integrated, intense spicy, clove and very fine notes of vanilla, fresh and nice balsamic hints (menthol and eucalyptus), soft lactics, chocolate, tobacco, underbrush and scrub, with an elegant background.

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

In an excellent time to enjoy it, the wine is plenty of life ahead

