



MAS GIL, S.L.U Apt. Correus 117, 17251 Calonge  
(Catalunya -España)  
Tel.+34972661486 Fax.+34972661462  
e-mail: info@closdagon.com

**CLOS  
D'AGON**

## CLOS D'AGON TINTO 2010

**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:** 2010  
**Vintage classification:** Very Good  
**Launching:** June 2011  
**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:** 1041,6 mm  
**Average temperature:** Min. 10,2 °C Max. 20,2 °C Annual Average: 15,2 °C  
**Number of hours of sun light:** 2.300 hours  
**Grapes varieties (%):** 40% Cab. Franc, 30% Syrah, 10% Merlot, 10% Petit verdot y 10% Cab. sauvignon  
**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 7<sup>th</sup> of September to the 20<sup>th</sup> of October, 2010  
**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:** 19 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:** 15%  
**Total acidity:** 5,7 g/l  
**pH:** 3,5  
**Volatile acidity:** 0,62

### PRODUCTION

**0,75 L:** 15.000 bottles, **1,5 L:** 1557 bottles, **0,375 L:** 615 bottles,  
**3 L:** 84 bottles **6 L:** 50 bottles **15 L:** 11 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

Cherry red color, with an intense red rim, dark intensity and well tinted thin leg.

In nose has aromas of black fruit compote (blackberries and blackcurrants), toasted aromas very present but only emerging when the wine breaths, hints of red peppers, fresh mountain herbs with abundant thyme and licorice.

The attack shows a powerful tannin, good acidity, very evident balsamic notes which include fresh menthol and eucalyptus, strong structure, marked toasted aromas integrated with nice and intense ripe black fruit, complex and persistent. Aftertaste of ripe black fruit and very smoky retronasally.

A wine of remarkable strength thanks to its freshness and structure that will round and improve in the bottle.

