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**CLOS
D'AGON**

CLOS D'AGON TINTO 2011

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: 2011
Vintage classification: Very good
Launching: May 2013
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: 792,7 mm
Average temperature: Min. 11,4 °C Max. 22 °C Annual Average: 16,7 °C
Number of hours of sun light: 2.278 hours
Grapes varieties (%): 25% Cab. Franc, 35% Syrah, 11% Cab.Sauvignon, 22% Merlot, 7% 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 September, 12th to October, 17th 2011
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: 17 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: 3,50
Volatile acidity: 0,6

PRODUCTION

0,75 L: 19.850 bottles, **1,5 L:** 2.000 bottles, **0,375 L:** 1.280 bottles,
3 L: 200 bottles **6 L:** 106 bottles **15 L:** 20 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 keeping this vintage more than 30 years.

TASTING NOTES

Cherry red color, with deep crimson rim, dark intensity and well tinted thick leg.

In nose has lots of ripe red and black fruit (berries of the forest, blueberries and blackberries) with hints of compote, well-marked toasted aromas finely coupled to the set, powerful spicy with a slight predominance of clove and pepper, lactic, touches of intense minerality, chocolate and coffee.

Nice and good attack, mild astringency, good structure and complexity in its long throughout, full-bodied and some strength, tasty ripe black fruit, good acidity, excellent texture, spicy and toasted aromas still a little rough; it is broad, fleshy and very persistent. Very long finish, aftertaste of ripe black fruit and smoky and mineral retronasally.

A powerful and concentrated wine that reflects the maturity of the vintage.

