



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

CLOS
D'AGON

CLOS D'AGON TINTO 2012

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: 2012
Vintage classification: Very good
Launching: May 2014
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: 657,6 mm
Average temperature: Min. 10,6 °C Max. 21,5 °C Annual Average: 16 °C
Number of hours of sun light: 2.300 hours
Grapes varieties (%): 58% Cab. Franc, 24% Syrah, 11% Petit Verdot, 7% 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 12 of September to the 17th of October, 2012
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: 14,5%
Total acidity: 5.9 g/l
pH: 3,48
Volatile acidity: 0,6

PRODUCTION

0,75 L: 10.237 bottles, **1,5 L:** 2.420 bottles, **0,375 L:** 1.516 bottles,
3 L: 155 bottles **6 L:** 62 bottles **15L:** 12 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 red and purple rim, medium intensity and thin leg.

In nose has aromas of very fresh black fruit, hints of licorice, very fine toasted aromas at the end of a fruity background, salty and mineral notes, hints of underbrush with abundant mint and some touches of citrus.

The attack in mouth shows a fine and enveloping tannins with great freshness, is dense and wrapped with some balsamic notes. It is not a wine with excessive weight on the palate, but it's very long and fresh, which together with its fresh and perfumed smell, do it very elegant and easy to drink.

