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**CLOS  
D'AGON**

## CLOS D'AGON TINTO 2013

**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:** 2013  
**Vintage classification:** Very good  
**Launching:** July 2015  
**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:** 730 mm  
**Average temperature:** Min. 11,4 °C Max. 22 °C Annual Average: 16,7 °C  
**Number of hours of sun light:** 2.96 hours  
**Grapes varieties (%):** 50% Cab. Franc, 29% Syrah, 11% Petit Verdot and 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 8 of September to the 17<sup>th</sup> of October, 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:** 14,5%  
**Total acidity:** 5,7 g/l  
**pH:** 3,50  
**Volatile acidity:** 0,6

### PRODUCTION

**0,75 L:** 20.000 bottles, **1,5 L:** 2.400 bottles, **0,375 L:** 1.200 bottles,  
**3 L:** 200 bottles **6 L:** 100 bottles **15L:** 15 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

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

In nose shows great intensity, with aromas of ripe fruit with hints of zarzarmora, red currants and sour strawberry, fine oak toasted aromas well tamed and integrated; elegant as a whole, with fine spicy, fresh balsamic and very aromatic Mediterranean herbs (thyme, rosemary) with a soft mineral background that gives it freshness.

In mouth, it has a very powerful and elegant attack and, being very smooth, with ripe fruit, fine, ripe, well integrated and slightly creamy toasted aromas, lots of sweetness, good structure; it's large, with fresh minerality that persists, making it very long in the mouth. Aftertaste of ripe fruit and smoky retronasally. A young wine yet that will gain in nuances over the years in the bottle.

