



MAS GIL, S.L.U Apt. Correus 117, 17251 Calonge
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CLOS
D'AGON

CLOS D'AGON TINTO 2014

Owner: CLOS D'AGON SUIZA. S.A
Oenology: PETER SISSECK/ MIGUEL CORONADO/ PACO BALSERA
Viticulture: PETER SISSECK/ MIGUEL CORONADO / PACO BALSERA
Cellar founded: 1999
Name of the wine: Clos D'Agon Tinto
Vintage: 2014
Vintage classification: Very good
Launching: July 2016
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: 8 -24 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 8th to the 22th of September, 2014
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%
Total acidity: 5,1 g/l
pH: 3,52
Volatile acidity: 0,55

PRODUCTION

0,75 L: 14.200 bottles, **1,5 L:** 1.400 bottles, **0,375 L:** 1.100 bottles,
3 L: 120 bottles **6 L:** 60 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, garnet rim, high layer and stained thick leg.

The nose has aromas of stewed black fruit (blackberry and blackcurrant), toasted very present appearing as the wine breathes in, notes of red peppers, fresh herbs from the mountain, abounding thyme and licorice root.

The entrance in mouth has a nerve tannin, good acidity, very smooth notes which include fresh menthol and eucalyptus, marked structure, but integrated intense toasted; It is intense, complex and with good persistence. Long, aftertaste of ripe black fruit.

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

