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CLOS
D'AGON

CLOS D'AGON TINTO 2012 SELECCIÓN ESPECIAL

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 Selección Especial
Vintage: 2012
Vintage classification: Very good
Launching: December 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: 792,7 mm
Average temperature: Min. 11,4 °C Max. 22 °C Annual Average: 16,7 °C
Number of hours of sun light: 2.300 hours
Grapes varieties (%): 48% Cab. Franc, 42% 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: 20hL per Hectare depending on the variety
Harvest: Manual
Harvest date: From the 5 of October to the 17th 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: 18 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: 14,86%
Total acidity: 5 g/l
pH: 3,69
Volatile acidity: 0,53

PRODUCTION

0,75 L: 1304, **1,5 L:** 300 botella

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

Deep red color with deep crimson rim, dark intensity and a very dense and tinted leg.

In nose is strength and intense, with aromas of ripe fruit, plum compote, lactics very sweet, elegant, integrated, subtle and creamy toasted aromas, hints of spice, nutmeg and clove, fresh balsamic notes of Mediterranean herbs, licorice and fine sensations of salinity.

In mouth is wide and long, with a fine astringency that is a little sweetish and pleasant, which gives it an intense throughout with very ripe and tasty red and black fruit (fruits of the forest and red plums compote), all well-structured with very round and fleshy tannins. All of this, coupled with good acidity, make it very involving. It presents fine spicy, minerality and great persistence. A complex wine that expresses the Mediterranean character and the power of the highest and best exposed plots of the plantation.

