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CLOS
D'AGON

CLOS D'AGON TINTO 2013 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: 2013
Vintage classification: Very good
Launching: July 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: 730 mm
Average temperature: Min. 11,4 °C Max. 22 °C Annual Average: 16,7 °C
Number of hours of sun light: 2.296 hours
Grapes varieties (%): 50% Petit verdot, 30% Cab. Franc, 20% 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 hL per Hectare depending on the variety
Harvest: Manual
Harvest date: From the 2 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: No
Cold stabilization: No
Filtration: Yes

ANALYSIS

Alcohol by volume: 14,86%
Total acidity: 5,3 g/l
pH: 3,65
Volatile acidity: 0,5

PRODUCTION

Wine conservation: 0,75 L: 2254, 1,5 L: 550 botellas, 3 L: 50 botellas

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 powerful and intense, with ripe fruit and plum compote aromas, cherries, toasted aromas well-integrated, elegant, subtle and creamy, spicy hints, rosemary, clove, mint, licorice and fine feelings of salinity.

The palate is powerful and long, with a fine astringency that is a little sweetish, structured by a great acidity which together with the sensations of ripe red and black fruit, create a very fresh and persistent set. It presents a great structure with soft and velvety tannins which together with a good acidity, make it very involving. It presents fine spicy, lots of 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.

