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CLOS  
D'AGON

## CLOS D'AGON TINTO 2014 SELECCIÓN ESPECIAL

**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 Selección Especial  
**Vintage:** 2014  
**Vintage classification:** Excellent  
**Launching:** May 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:** 2.296 hours  
**Grapes varieties (%):** 25% Petit Verdot, 67% Cab. Franc, 20% 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 hl per hectare depending on the variety  
**Harvest:** Manual  
**Harvest date:** From the 8<sup>th</sup> to the 22<sup>th</sup> 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:** 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%  
**Total acidity:** 5,3 g/l  
**pH:** 3,51  
**Volatile acidity:** 0,55 g/l

### PRODUCTION

**Wine conservation:** 0,75 L: 1188 bottles

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, dark maroon trim and high intensity.

The nose is powerful and has intense aromas of ripe fruit, plum compote, very sweet milky, toasted elegant, subtle and integrated oak, spicy flavors of nutmeg and cloves, fresh balsamic notes of Mediterranean herbs, licorice, light salinity.

The mouth is large and long, finely astringent. Sweet and pleasant tannins that provide an intense journey. Lots of red and black ripe fruit (fruits of the forest compote and red plums). All it is well structured with very round and fleshy tannins which, together with good acidity, do surround. Fine spicy, minerality and persistence.

A complex wine that expresses the Mediterranean character and power of the highest and best exposition of the farm plots.

