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CLOS  
D'AGON

## CLOS VALMAÑA TINTO 2011

**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 Valmaña Tinto  
**Vintage:** 2011  
**Vintage classification:** Very good  
**Launching:** May 2013  
**Grape source:** 100% of the grapes are selected in our vineyards located in Calonge  
**Region:** D.O Cataluña, 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:** 2.278 hours  
**Grapes varieties (%):** 62 % Merlot, 20% Syrah y 18% 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 12 of September to the 17<sup>th</sup> of October, 2011  
**Destemming:** Yes  
**Cold maceration:** 5 days  
**Alcoholic fermentation:** 100% in Stainless Steel tanks de 50 y 80 hectoliters  
**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:** 15%  
**Total acidity:** 5,6 g/l  
**pH:** 3,55  
**Volatile acidity:** 0,6

### PRODUCTION

**0,75 L:** 3.830, **1,5 L:** 300botellas, **3 L:** 36 botellas

#### 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**

Cherry red color with deep red rim, dark intensity and abundant good tinted leg.

In nose has a great freshness with rich red fruit and strawberries candy, pepper, a refreshing touch of fine liquor, balsamic hints, licorice and cool undergrowth background.

In mouth has a fine astringency that gives a good throughout, with balsamic hints, being a very cool set despite its strength. We find red fruit spirit and it's tasty, light, with great breadth and persistence. Long final and aftertaste of red fruit spirit.