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CLOS  
D'AGON

## CLOS VALMAÑA TINTO 2012

**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:** 2012  
**Vintage classification:** Very good  
**Launching:** May 2014  
**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:** 657,6 mm  
**Average temperature:** Min. 10,6 °C Máx. 21,5 °C Media Anual: 16 °C  
**Number of hours of sun light:** 2.300hours  
**Grapes varieties (%):** 53% Syrah, 35 % Merlot, 12% Cab. Franc,  
**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 Hectolitros  
**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:** 5,7 g/l  
**pH:** 3,50  
**Volatile acidity:** 0,6

### PRODUCTION

**0,75 L:** 3.110, **1,5 L:** 302 botellas, **3L:** 30 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.

## **TASSTING NOTES**

Bigarreau cherry color with deep crimson rim and dark intensity.

In nose has aromas of ripe fruit with a marked predominance of red fruit (blackcurrant) accompanied by memories of blackberry compote, notable spicy well accompanied by some toasted oak aromas that need to be smoothed, mild balsamic with predominance of eucalyptus and intense hints of laurel that give it a certain density and a soft background of minerality.

In mouth it has a good attack, soft astringency, pleasant and tasty throughout, good structure, elegance, intensity and unctuousness, with fine spices (clove) and a fresh balsamic that enhance its long persistence. Long final, aftertaste of ripe fruit and gently spicy retronasally.