



MAS GIL, S.L.U Apt. Correus 117, 17251 Calonge
(Catalunya -España)
Tel.+34972661486 Fax.+34972661462
e-mail: info@closdagon.com

CLOS
D'AGON

CLOS VALMAÑA TINTO 2013

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: 2013
Vintage classification: Very good
Launching: May 2015
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 Máx. 22 °C Media: 16,7°C
Number of hours of sun light: 2.278 hours
Grapes varieties (%): 71 % Merlot, 29% Syrah.
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 17th 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: 5,6 g/l
pH: 3,53
Volatile acidity: 0,6

PRODUCTION

0,75 L: 16.500 bottles, 1,5 L: 1.200 bottles

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

Bigarreau cherry color with deep crimson rim and medium intensity.

In nose has a great intensity with initial notes of minerality and slate that stand out with fresh menthol and nicely integrated oak aromas with hints of black licorice, ripe black fruit, black chocolate and underbrush.

In mouth it has a pretty round attack although some astringency due to its youth, that must be smoothened a little. Intense throughout with a good concentration of ripe black fruit (blackberry jam), good acidity, fresh balsamic and mineral notes; it's very concentrated, intense, powerful, slightly fleshy and very persistent and has a good volume and a remarkable structure. Long final, aftertaste of black fruit and very smoky retronasally. It needs time in the bottle.

