

AGON 2017

Oenology and Viticulture:	MIGUEL CORONADO / PACO BALSERA
Cellar founded:	1987
Vintage classification:	Very good
Launching:	June 2019
Grape source:	100% of the grapes are selected in our vineyards located in Calonge (Baix Empordà)
Region:	D.O. Catalunya
Soil:	Red slate and 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 200 m above sea level
Climate:	Mediterranean
Annual rainfall average:	657,6 mm
Average temperature:	Min. 10,6 °C Max. 21.5 °C Annual Average: 16 °C
Hours of sun light:	2.300 hours
Grapes varieties (%):	49% Cabernet Franc, 40% Petit Verdot, 11% Cabernet Sauvignon
Year of planting of vines:	Between 1991 and 2004
Vine density:	4.000-4.500 vines/ha depending on the vineyard
Viticulture:	Traditional practices in trellis in the area
Pruning style:	Double Guyot
Cultivation methods:	Mechanical and manual. Integrated Production
Irrigation:	No
Green Harvest:	Yes
Yields per Hectare:	4500-5000 kg/ha
Harvest:	Manual
Harvest date:	August 30 th to 6 th September 2017
Destemming:	Yes
Cold maceration:	5 days
Alcoholic fermentation:	100% in Stainless Steel tanks of 50 and 80 hl
Malolactic fermentation:	100% in barrels and tanks during 2 months with continuous battonages
Aging:	18 months of aging in barrels
Barrels:	100% in French oak. 40% new barrels and 60% 1 wine barrels
Fining:	Yes
Cold stabilization:	No
Filtration:	Yes



ANALYSIS

Alcohol by volume:	15.0 %
Total acidity:	5.30 g/l
pH:	3,46
Volatile acidity:	0,64

PRODUCTION

0,75 l : 1.200 bottles 1.5 l : 100 bottles

TASTING NOTES

Agon is a complex wine that expresses the power and the Mediterranean character of the highest and with better exposure plots of the estate. Cabernet Franc and Petit Verdot predominate in their final assembly, dispense with Syrah, offering a more Bordeaux profile than the other wines of the brand, but with a distinctly Mediterranean organoleptic structure.

It is wine with an intense red color, with dark garnet rim and dark appearance.

On the nose it is powerful and intense, with aromas of ripe fruit, plum compote, sweet-tasting milky flavors, elegant, subtle and integrated toasted from barrel, spicy touches of nutmeg and some cloves, fresh balsamic notes of Mediterranean herbs, licorice and slight minerality.

In the mouth it is bulky, long and finely astringent. Sweet and pleasant tannins that provide an intense path. Much red and black fruit ripe and tasty (compote of fruit of the forest and red plums). All this well-structured with very round and fleshy tannins that, together with a good acidity, make it enveloping. Spicy fine, subtle salinity and persistence.

Despite being conceived as a wine of guard, given its excellent structure, high alcohol content and magnificent acidity, it is a wine that can be perfectly enjoyed from the moment of its bottling.

The 2017 vintage was characterized by being dry and warm and coming from a previous year more extreme. Ripening progressed very quickly, but, due to low rainfall, the grapes reached low volumes. In any case, the natural acidity of the grape was sufficiently preserved until the time of harvest.

All this results in wines that are gourmand and very expressive. In spite of the above, Agon 2017 is, also, a fine and elegant wine with a great freshness.

Wine Conservation:

For optimum evolution of the wine in the bottle, it is advisable to keep in place at a more or less constant temperature between 9 and 17 °C, with relative humidity of 65-80%, protected from light and, if possible, out of its box and horizontally if it is not going to consume in a short space of time.

Consumption Tips:

Suitable to be tasted from the moment it is bottled. Its optimum of consumption begins from the third year after its bottling. However red Clos d'Agon Selección Especial can be considered a wine of guard, with characteristics that allow it to last for a great number of years, provided that the bottle has been kept in the proper conservation conditions.