



MAS GIL, S.L.U Apt. Correus 117, 17251 Calonge
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CLOS
D'AGON

CLOS D'AGON BLANCO 2008

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 D'Agon Blanco
Vintage: 2008
Vintage classification: Very Good
Launching: June 2009
Grape source: 100% of the grapes are selected in our vineyards located in Calonge
Region: D.O Catalunya, Baix Empordà
Soil: Viognier and Roussanne (Slate and Sand), Marsanne (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 80m above sea level
Climate: Mediterranean
Annual rainfall average: 645,9 mm
Average temperature: Min. 11 °C Max. 20,2 °C Annual Average: 15,6 °C
Number of hours of sun light: 2.300 hours
Grapes varieties (%): 42% Roussane, 36% Viognier and 22% Marsanne
Age of vines: 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: 20-30 hl per Hectare depending on the variety
Harvest: Manual
Harvest date: From the 2nd to the 8th of September, 2008
Destemming: Yes
Cold maceration: 3 hours
Alcoholic fermentation: 70% in Stainless Steel tanks and the 30 % in barrels
Malolactic fermentation: No
Aging: 7 months of barrel aging and Stainless Steel tanks with continuous battonages
Barrels: 100% French oak. 25% new barrel, 25% one wine barrel, 25% second wine barrel, 25% third wine barrel
Fining: Yes
Cold stabilization: No
Filtration: Yes

ANALYSIS

Alcohol by volume: 14%
Total acidity: 5,2 g/l
pH: 3,40
Volatile acidity: 0,41

PRODUCTION

0,75 l : 7.400 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 two years after the bottling until seven years. We do not recommend to keep this vintage more than 10 years.

TASTING NOTES

Intense yellow color with golden hue.

In nose is very concentrated and intense, showing a floral and spicy touch (fennel, acacia flowers, incense, ripe banana, dried apricots), which is very complex and changing.

Its palate has a powerful attack that fills the mouth with good acidity, which joined to the large volume and the spicy touch, form a very balanced and persistent set. It has a subtly bitter and sweet finish, with hints of aniseed, is a great example of good evolution in the bottle, ideal to enjoy with a good fish or meat, what due to its strength, acidity and concentration will continue to surprise us over the years.

