



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



## AMIC TINTO 2014

**Owner:** CLOS D'AGON SUIZA. S.A  
**Oenology:** MIGUEL CORONADO/ANTONIO GARCÍA  
**Viticulture:** MIGUEL CORONADO/ANTONIO GARCÍA  
**Cellar founded:** 1999  
**Name of the wine:** AMIC Tinto  
**Vintage:** 2014  
**Vintage classification:** Very Good  
**Launching:** May 2016  
**Grape source:** 63% of the grapes are selected in our vineyards located in Calonge and the remaining 37%, are selected from vineyards located in Garriguella (Alt Empordà)  
**Region:** D.O Empordà, Baix Empordà  
**Soil:** Garnacha and Cariñena (Slate), Cab. Sauvignon (Sand), Syrah (Slate) y Merlot (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  
**Number of hours of sun light:** 2.300 hours  
**Grapes varieties (%):** 24 % Garnacha, 15% Cab. Sauvignon, 27% Merlot, 21% Syrah, 13% Cariñena  
**Age of vines:** 24-40 years old  
**Vine density:** 4.000 - 4.500 vines/ha depending on the vineyard  
**Viticulture:** Traditional practices in trellis in the area of the "L'Empordà"  
**Pruning style:** Double Guyot and Cordon Royat  
**Cultivation methods:** Mechanical and manual  
**Irrigation:** No  
**Green Harvest:** Yes  
**Yields per Acre and Hectare:** 35 hl per hectare  
**Harvest:** Manual  
**Harvest date:** From the 8<sup>th</sup> to the 22<sup>th</sup> of September, 2014  
**Destemming:** Yes  
**Cold maceration:** 5 days  
**Alcoholic fermentation:** 25 days. 100% in Stainless Steel tanks of 50 and 80 hectolitre.  
**Malolactic fermentation:** 100% during 2 months in barrels with continuous battonages  
**Aging:** 6 months in barrels  
**Barrels:** 100% French oak. 50% one wine barrel, 30% 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:** 3,45  
**Volatile acidity:** 0,55

### PRODUCTION

**0,75 l:** 15.400 bottles, **1,5 l:** 175 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 during the first three years. We do not recommend to keep this vintage more than 7 years.

## TASTING NOTES

Intense deep crimson color with violet rim. Dark intensity.

Complex nose with hints of cherry liqueur, rose, toffee, vanilla, wood creamy, spicy (pepper) and mineral.

In mouth is fresh and expressive, with a burly ripe fruit input. It has very good balance with a very round tannins and good structure.

