



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

CLOS
D'AGON

CLOS D'AGON BLANCO 2014

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: 2014
Vintage classification: Very Good
Launching: June 2015
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: 657,6 mm
Average temperature: Min. 10,6 °C Máx. 21,5 °C, Annual Average : 16 °C
Number of hours of sun light: 2.278 hours
Grapes varieties (%): 40% Roussane, 40% Viognier y 20% Marssanne
Age of vines: 24 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 3rd to the 11th of September, 2014
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: 13%
Total acidity: 5,1 g/l
pH: 3,40
Volatile acidity: 0,3

PRODUCTION

0,75 L : 8.008 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 2 years after the bottling until 7 years. We do not recommend to keep this vintage more than 10 years.