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CLOS
D'AGON

CLOS D'AGON BLANCO 2015

Owner: CLOS D'AGON SUIZA. S.A
Oenology: MIGUEL CORONADO
Viticulture: MIGUEL CORONADO
Cellar founded: 1999
Name of the wine: Clos D'Agon Blanco
Vintage: 2015
Vintage classification: Very Good
Launching: June 2016
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 1st 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: 13,5%
Total acidity: 5,5 g/l
pH: 3,40
Volatile acidity: 0,34 g/l

PRODUCTION

0,75 L : 7.934 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.

TASTING NOTES

Pale yellow color with greenish and golden hue. Light and bright tones.

In nose shows citrus aromas of tangerine, apricot, herbs, anise, hints of pastry and ripe fruit, excelling the typical characteristics of the Viognier.

The palate is satiny and sweet, with salt and toasted touches, all supported by a high acidity that makes longer and cool the whole.

Great time to enjoy the vintage for youth presented together with a fine evolution in bottle.

