

**WHITE AMIC 2016**

<b>Oenology and Viticulture:</b>	MIGUEL CORONADO / PACO BALSERA
<b>Cellar founded:</b>	1987
<b>Vintage classification:</b>	Very good
<b>Launching:</b>	April 2016
<b>Grape source:</b>	A part of the grapes are selected in our vineyards located in Calonge and the remaining are selected from vineyards located in Garriguella (Alt Empordà)
<b>Region:</b>	D.O. Empordà, Baix Empordà / Alt Empordà
<b>Soil:</b>	Clayey and slaty soils
<b>Topography:</b>	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
<b>Orientation:</b>	Different orientations depending on the plot, mostly N-S
<b>Height above sea level:</b>	Between 40 and 200 m above sea level
<b>Climate:</b>	Mediterranean
<b>Annual rainfall average:</b>	657,6 mm
<b>Average temperature:</b>	Min. 10,6 °C Max. 21.5 °C Annual Average: 16 °C
<b>Hours of sun light:</b>	2.300 hours
<b>Grapes varieties (%):</b>	42% Macabeo, 22% Muscat, 19% Garnacha Roja, 13% White Grenache, 3% Viognier, 0.6% Roussane, 0.4% Marssanne
<b>Year of planting of vines:</b>	Between 1991 and 2004
<b>Vine density:</b>	4.000-4.500 vines/ha depending on the vineyard
<b>Viticulture:</b>	Traditional practices in trellis in the area
<b>Pruning style:</b>	Double Guyot and Cordon Royat
<b>Cultivation methods:</b>	Mechanical and manual
<b>Irrigation:</b>	No
<b>Green Harvest:</b>	Yes
<b>Yields per Hectare:</b>	35 hl/ha
<b>Harvest:</b>	Manual
<b>Harvest date:</b>	From the 1st to the 23th of September 2016
<b>Destemming:</b>	Yes
<b>Cold maceration:</b>	3 hours
<b>Alcoholic fermentation:</b>	Grenache, Macabeo and Muscat in Stainless Steel tanks, the rest in barrel
<b>Malolactic fermentation:</b>	No
<b>Aging:</b>	2 months of aging in Stainless Steel tank with continuous battonages
<b>Barrels:</b>	No
<b>Fining:</b>	Yes
<b>Cold stabilization:</b>	No
<b>Filtration:</b>	Yes

**ANALYSIS**

<b>Alcohol by volume:</b>	13%
<b>Total acidity:</b>	5,72 g/l
<b>pH:</b>	3,19
<b>Volatile acidity:</b>	0,43

**PRODUCTION**

**0,75 L:** 20.000 bottles, **1,5 L:** 275 bottles



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# TASTING NOTES

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White Amic from Clos d'Agon is a light straw yellow wine, bright and clean.

It is the little brother in the family of white Clos d'Agon and, unlike his older brother, pretends to be a wine less complex, very fresh and easy to drink. However, the small contribution of Viognier, Roussanne and Marsanne (fermented in barrels) and the work with lees, aims to give it a touch of structure, volume and complexity.

In the nose it is intense, very fruity and fresh. Appear flavors of white flowers and herbaceous notes.

In the mouth it is very fresh, with a soft entrance and with slight bitter touches, that contribute in its weight, and saline, that give it freshness.

It is fatty and enveloping with a very lively acidity that gives it a long and friendly finish. Despite being conceived as a young wine, its acidity gives it keeping capacity for some years.

The vintage 2016 was noted for being very dry and warm. Ripening progressed very quickly, but due to drought, the grapes reached very low volumes. In any case, the natural acidity of the grape was conserved sufficiently until the moment of the harvest.

All this results in wines that are gourmand and very expressive, but which retain sufficient 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 humidities of 65-80%, protected from light and, if possible, out of its box. The screw cap allows the wine to be stored vertically.

## **Consumption Tips:**

Suitable to be tasted from the moment it is bottled. Its optimum consumption is during the year of its bottling. However, the characteristics of alcoholic strength and acidity allow White Amic to last for at least three years, provided that the bottle has been kept in the proper storage conditions.