

**RED AMIC 2017**

<b>Oenology and Viticulture:</b>	MIGUEL CORONADO / PACO BALSERA
<b>Cellar founded:</b>	1987
<b>Vintage classification:</b>	Very good
<b>Launching:</b>	April 2019
<b>Grape source:</b>	A part of the grapes are selected in our vineyards located in Calonge and the the rest 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>	52% Garnacha y 30% Merlot, 18% Syrah
<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>	4500-5000 kg/ha depending on the variety
<b>Harvest:</b>	Manual
<b>Harvest date:</b>	From the 24th August to the 7th of September 2017

<b>Destemming:</b>	Yes
<b>Cold maceration:</b>	5 days
<b>Alcoholic fermentation:</b>	100% in Stainless Steel tanks
<b>Malolactic fermentation:</b>	100% in barrels during 2 months with continuous battonages
<b>Aging:</b>	6 months of aging in barrels
<b>Barrels:</b>	100% French oak. 50% 1 wine barrel, 30% 2 wines y 25% 3 wines
<b>Fining:</b>	Yes
<b>Cold stabilization:</b>	No
<b>Filtration:</b>	Yes

**ANALYSIS**

<b>Alcohol by volume:</b>	14.5%
<b>Total acidity:</b>	5.6 g/l
<b>pH:</b>	3.35
<b>Volatile acidity:</b>	0.59 g/l

**PRODUCTION**

**0.75 l:** 14,650 bottles      **1.5 l:** 950 bottles



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# TASTING NOTES

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Red Amic is a wine with a great intensity of color, cherry or intense garnet, with violet border.

The nose is complex and intense. Deeply fruity, predominantly ripe red fruits. In addition to wild fruits, balsamic aromas of pine and Mediterranean herbs, which bring freshness, toast, vanilla, cinnamon, aniseed, pepper and a defined mineral touch are easily detected.

In the mouth it is powerful, structured, persistent and elegant, although with a certain finesse. It is fresh and expressive, with a corpulent entrance where you can appreciate the ripe fruit.

Given its good acidity, its alcoholic content and all the above characteristics, this wine has a great capacity for aging.

The vintage 2017 was noted for being dry and warm and to come from a previous year more extreme. Ripening progressed very quickly, but due to drought, the grapes reached 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 humidity of 65-80%, protected from light and, if possible, out of its box and horizontally if it is not going to consume in a short space of time.

## **Consumption Tips:**

Suitable to be tasted from the moment it is bottled. Its optimum of consumption begins from the first year after its bottling. However red Amic can be considered a wine of guard, with characteristics that allow it to evolve favorably and to last for many years, as long as the bottle has been kept in the proper conditions of conservation.