

## WHITE AMIC 2018

<b>Oenology and Viticulture:</b>	MIGUEL CORONADO / PACO BALSERA
<b>Cellar founded:</b>	1987
<b>Vintage classification:</b>	Very good
<b>Launching:</b>	February 2019
<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>	81% Macabeo, 10% Roussane, 5% Viognier, 4% Marsanne
<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 6th to the 18th of September 2018
<b>Destemming:</b>	Yes
<b>Cold maceration:</b>	3 hours
<b>Alcoholic fermentation:</b>	Macabeo in Stainless Steel tanks, the rest in French oak barrels
<b>Malolactic fermentation:</b>	No
<b>Aging:</b>	2 months of aging in Stainless Steel tank with continuous battonages
<b>Barrels:</b>	Only the 19% of the volume
<b>Fining:</b>	Yes
<b>Cold stabilization:</b>	No
<b>Filtration:</b>	Yes

### ANALYSIS

<b>Alcohol by volume:</b>	13%
<b>Total acidity:</b>	4.90 g/l
<b>pH:</b>	3.31
<b>Volatile acidity:</b>	0.21

### PRODUCTION

**0.75 L:** 11,900 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 2018 vintage was extremely humid during the vegetative period and suitably dry in maturation, coming from three very dry years in which the plant had suffered a lot. With this the grapes reached optimal volumes, with a very good natural acidity. All this results in fine, elegant and fresh wines with a great potential for aging and evolution, endowing Amic blanco with a long life for a young white wine.

## **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.

## **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.