

## MAS PALET 2020

<b>Oenology and Viticulture:</b>	MIGUEL CORONADO / PACO BALSERA
<b>Cellar founded:</b>	1987
<b>Vintage classification:</b>	Very good
<b>Launching:</b>	June 2022
<b>Grape source:</b>	100% of the grapes are selected in our vineyards located in Calonge (Baix Empordà)
<b>Region:</b>	D.O. Empordà
<b>Soil:</b>	One plot of red slate and another of clay and sand
<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>	High plot (slate) E-O and low plot (clay) 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>	100% Syrah (67% in clay soil and 33% in slate soil)
<b>Year of planting of vines:</b>	1992 (clay) and 2001 (slate)
<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
<b>Cultivation methods:</b>	Mechanical and manual. <b>Integrated Production</b>
<b>Irrigation:</b>	No
<b>Green Harvest:</b>	Yes
<b>Yields per Hectare:</b>	4500-5000 kg/ha
<b>Harvest:</b>	Manual
<b>Harvest date:</b>	15 <sup>th</sup> and 16 <sup>th</sup> of September 2020
<b>Destemming:</b>	Yes
<b>Cold maceration:</b>	5 days
<b>Alcoholic fermentation:</b>	100% in Stainless Steel tanks of 50 and 80 hl
<b>Malolactic fermentation:</b>	100% in barrels during 2 months with continuous battonages
<b>Aging:</b>	18 months of aging in barrels
<b>Barrels:</b>	100% in French oak. 33% new barrels and 67% 1 wine barrels
<b>Fining:</b>	Yes
<b>Cold stabilization:</b>	No
<b>Filtration:</b>	Yes



### ANALYSIS

<b>Alcohol by volume:</b>	14 %
<b>Total acidity:</b>	5.57 g/l
<b>pH:</b>	3.42
<b>Volatile acidity:</b>	0.47

GRANDES  
PAGOS  
DE ESPAÑA

### PRODUCTION

0,75 l : 850 bottles

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# TASTING NOTES

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Mas Palet is a single-varietal wine, produced from 100% Syrah grapes, but which comes from two different plots.

The first of these plots, of 0.48 ha, sits on red clays and sands, about 40 meters above sea level, was planted in 1992 and has a north-south orientation. This vineyard produces a wine with a great acidity and a powerful structure.

The second of the plots is divided into two terraces, 0.38 and 0.56 ha and at 140 and 100 meters respectively, planted in 2001 and east-west oriented. It produces a wine of very good acidity and more delicate, but at the same time it is highly aromatic, intense of color and loaded with a fruitiness and fruity highly balsamic.

The assembly (75-25 in percentage) that we propose tries to express all this character of the different plots, in a complex, elegant, fruity and structured wine, with a great acidity and good alcoholic content, characteristics that give it a great capacity of aging, but being very suitable for its consumption from the moment of its bottling.

It is presented to the sight in a cherry red color very intense.

In the nose it remembers to fresh fruit and they present balsamic flavor, spices, and minerals, with touches of cacao.

In the mouth it is fresh and soft, with great volume, unctuousness and persistence, maintaining, at the same time, a great elegance and subtlety.

The year 2020 was characterized by a very rainy start of the year and spring, which required extreme care to avoid fungal diseases

After this critical point, it developed like a normal year, although the previous rains helped preserve the soil's water reserves for a good period

The temperatures behaved within normality throughout the year, not being excessively high during the summer

With this, the grape reached an adequate maturation and very good volumes, preserving its natural acidity. Alcohol content decreased compared to previous years

All this results in expressive and fruity wines that, in any case, present freshness and are fine, elegant and with great potential for aging and evolution, giving Clos d'Agon Mas Palet with a long life expectancy

## **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 third year after its bottling. However red Clos d'Agon Syrah can be considered a wine of guard, with characteristics that allow it to last for a great number of years, provided that the bottle has been kept in the proper conservation conditions.