

WHITE CLOS D'AGON 2020

Oenology and Viticulture:	MIGUEL CORONADO / PACO BALSERA
Cellar founded:	1987
Vintage classification:	Very good
Launching:	May 2021
Grape source:	100% of the grapes are selected in our vineyards located in Calonge (Baix Empordà)
Region:	D.O. Catalunya
Soil:	Slate and sand (Viognier-Roussanne), and Clay (Marsanne)
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 200 m above sea level
Climate:	Mediterranean
Annual rainfall average:	657,6 mm
Average temperature:	Min. 10,6 °C Max. 21.5 °C Annual Average: 16 °C
Hours of sun light:	2.300 hours
Grapes varieties (%):	73% Roussanne, 16% Marsanne, 11% Viognier
Year of planting of vines:	1991
Vine density:	4.000-4.500 vines/ha depending on the vineyard
Viticulture:	Traditional practices in trellis in the area
Pruning style:	Double Guyot
Cultivation methods:	Mechanical and manual. Integrated Production
Irrigation:	No
Green Harvest:	Yes
Yields per Hectare:	4500-5000 kg/ha
Harvest:	Manual
Harvest date:	From 2 th to 14 th of September, 2020
Destemming:	Yes
Cold maceration:	3 hours
Alcoholic fermentation:	76% in Stainless Steel tanks, 24% in oak barrels
Malolactic fermentation:	No
Aging:	6 months of aging in barrels and Stainless Steel tanks with continuous Battonage
Barrels:	100% French oak. 25% 1 wine barrels, 25% 2 wines barrels, 25% 3 wines y 25% 4 wines
Fining:	Yes
Cold stabilization:	No
Filtration:	Yes



ANALYSIS

Alcohol by volume:	13.0%
Total acidity:	5.80 g/l
pH:	3,21
Volatile acidity:	0,37



PRODUCTION

0.75 l: 5,600 bottles. **0.375 l:** 1,200 bottles