

WHITE CLOS D'AGON 2021

Oenology and Viticulture:	MIGUEL CORONADO / PACO BALSERA
Cellar founded:	1987
Vintage classification:	Very good
Launching:	June 2022
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 (%):	57% Roussanne, 30% Viognier, 13% Marsanne
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 6 th to 8 th of September, 2021



Destemming:	Yes
Cold maceration:	3 hours
Alcoholic fermentation:	68% in Stainless Steel tanks, 32% 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:	5.70 g/l
pH:	3,15
Volatile acidity:	0,29

GRANDES
PAGOS
D'ESPAÑA

PRODUCTION

0.75 l: 5,950 bottles. **0.375 l:** 700 bottles



TASTING NOTES

Clos d'Agon white is a straw yellow wine with a certain intensity and greenish tones that remains in time, although in very old vintages the color tends towards the bright gold

The nose is extremely complex and changeable. The aromas evolve in the glass according to their volatility and you can appreciate these variations over a long period of time

In the first years after its bottling, the aromas are fresher, emphasizing white fruits, citrus fruits, apricots, anise and pastry, and the typical of the Viognier (tropicality, magnolias)

Over the years, these aromas evolve into honeys, ripe fruit, dried apricots, withered white flowers, Chinese ink or incense. The aromas provided by the barrel are also present, but in a subtle and balanced way

It has a powerful entrance and fills the mouth with its volume, creaminess, structure and persistence, which, together with its great freshness and the aromas retronasal spices, form a balanced and round block. The Viognier brings its bitter, but elegant, characteristic end

Climatologically, in our area, 2021 was a mild year with rainfall somewhat above the annual average. This rain was distributed fairly evenly throughout the year, resulting in the period from July to September being quite wet, which lengthened ripening and resulted in good-sized grapes with optimal acidity

All this results in wines with a lot of fruit, with fine and elegant tannins, with magnificent acidity, a contained alcoholic degree and, for all of this, excellent potential for aging and evolution, giving Clos d'Agon white a long expectation of life

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 second year after its bottling. However, the characteristics of alcoholic strength and acidity and the work on its lees, allow white Clos d'Agon to last for a great number of years, provided that the bottle has been kept in proper storage conditions.