

WHITE AMIC 2023

Oenology and Viticulture:	MIGUEL CORONADO / PACO BALSERA
Cellar founded:	1987
Vintage classification:	Very good
Launching:	Marzo 2024
Grape source:	The grapes are selected in our vineyards located in Calonge D.O. Empordà, Baix Empordà
Region:	Clayey and slaty soils
Soil:	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
Topography:	
Orientation:	Different orientations depending on the plot, mostly N-S
Height above sea level:	Between 40 and 100 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 (%):	77% white Grenache, 23% grey Grenache
Year of planting of vines:	Between 1991 and 2004
Vine density:	4.000-4.500 vines/ha depending on the vineyard
Viticulture:	Traditional practices in trellis in the area
Pruning style:	Double Guyot and Cordon Royat
Cultivation methods:	Mechanical and manual
Irrigation:	No
Green Harvest:	Yes
Yields per Hectare:	35 hl/ha
Harvest:	Manual
Harvest date:	From the 24th to the 30th of August 2023
Destemming:	Yes
Cold maceration:	3 hours
Alcoholic fermentation:	77% in Stainless Steel tanks, the rest in French oak barrels
Malolactic fermentation:	No
Aging:	4 months of aging in Stainless Steel tank with continuous battonages
Barrels:	Only the 23% of the volume
Fining:	Yes
Cold stabilization:	No
Filtration:	Yes

ANALYSIS

Alcohol by volume:	13.5%
Total acidity:	5.49 g/l tartaric acid
pH:	3.28
Volatile acidity:	0.31 g/l acetic acid

PRODUCTION

0.75 L: 6,536 bottles **1.5 l:** 75 bottles



TASTING NOTES

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.

Climatologically, in our area, 2023 was a hot and dry year. The rainfall was distributed mainly outside the vegetative and maturation period of the plants, so they suffered a lot from the drought. This translated into smaller productions and smaller, more concentrated grapes. However, contrary to what might be expected, acidities remained at desirable levels and sugar levels were contained.

All this results in very expressive wines, with a lot of fruit, fine and elegant tannins, with freshness, a contained alcoholic level and, for all this, a very good potential for aging and evolution, giving a young wine like Amic white 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 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.