

MAS PALET 2018

Oenology and Viticulture:	MIGUEL CORONADO / PACO BALSERA
Cellar founded:	1987
Vintage classification:	Very good
Launching:	June 2020
Grape source:	100% of the grapes are selected in our vineyards located in Calonge (Baix Empordà)
Region:	D.O. Empordà
Soil:	One plot of red slate and another of clay and sand
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:	High plot (slate) E-O and low plot (clay) 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 (%):	100% Syrah (75% in clay soil and 25% in slate soil)
Year of planting of vines:	1992 (clay) and 2001 (slate)
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:	18 th and 20 th of September, 2018
Destemming:	Yes
Cold maceration:	5 days
Alcoholic fermentation:	100% in Stainless Steel tanks of 50 and 80 hl
Malolactic fermentation:	100% in barrels during 2 months with continuous battonages
Aging:	18 months of aging in barrels
Barrels:	100% in French oak. 40% new barrels and 60% 1 wine barrels
Fining:	Yes
Cold stabilization:	No
Filtration:	Yes



ANALYSIS

Alcohol by volume:	14.50 %
Total acidity:	6.7 g/l
pH:	3.27
Volatile acidity:	0.41

PRODUCTION

0,75 l : 1,200 bottles

TASTING NOTES

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.

We are faced with the second vintage of this wine (first was in 2015), but, given its characteristics, we can assure that, besides being fully fit for consumption once bottled, it will be a wine with a great ability for a very long stay.

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 Mas Palet 2018 with a long 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 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.