

## RED CLOS D'AGON VALMAÑA 2019

<b>Oenology and Viticulture:</b>	MIGUEL CORONADO / PACO BALSERA
<b>Cellar founded:</b>	1987
<b>Vintage classification:</b>	Very good
<b>Launching:</b>	July 2021
<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>	Red slate and Clay
<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>	Different orientations depending on the plot, mostly 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>	40% Merlot, 28% Syrah, 20% Marselan, 8% Cabernet Franc, 4% Cabernet Sauvignon
<b>Year of planting of vines:</b>	Between 1991 and 2004
<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>	From 8th to 27th of September 2019
<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. 40% new barrels and 60% 1 wine barrels
<b>Fining:</b>	Yes
<b>Cold stabilization:</b>	No
<b>Filtration:</b>	Yes

### ANALYSIS

<b>Alcohol by volume:</b>	14.5 %
<b>Total acidity:</b>	5.45 g/l
<b>pH:</b>	3.46
<b>Volatile acidity:</b>	0.56



### PRODUCTION

**0.75l:** 13,700 bottles · **1.5l:** 2,100 bottles · **6l:** 60 bottles



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# TASTING NOTES

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Clos d'Agon Valmaña is a wine of great intensity, cherry red color and great vivacity.

Obtained mainly from our Merlot plots and supplemented with Syrah and Cabernet Franc, year after year we can see how the vines of these plots are reaching their peak, fine-tuning the wines they produce, which results in greater elegance, but without losing the great fruit load provided by Merlot.

On the nose it allows to appreciate deep aromas of fresh red fruits, wrapped by toasted touches that make it very intense. Magnificent intensity with initial notes of slate, licorice, dark chocolate, scrub and other balsamics. Over time it gains in ripe fruit and leather, keeping the spicy and balsamic ones.

On the palate is lively, with a lot of structure and very fresh. It is very concentrated, intense, powerful, slightly fleshy and very persistent. Long finish, aftertaste of black fruit and very smoked.

Throughout the whole stands out the character of the Merlot grape grown in the Mediterranean.

The 2019 vintage was quite dry during the vegetative period, although the month of July was rainier than usual, which gave relief to the plants, hitherto hit by the drought. Temperatures were moderate throughout the year.

With this, the grapes reached adequate ripening and very good volumes, preserving their natural acidity.

All this results in very expressive and fruity wines that, in any case, present freshness and are fine, elegant and with great potential for aging and aging, giving Valmaña red 2019 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 Valmaña 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.

