

WHITE VALMAÑA 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 (%):	51% Viognier, 36% Marsanne, 13% Roussanne
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:	100% in Stainless Steel tanks
Malolactic fermentation:	No
Aging:	6 months of aging in barrels and Stainless Steel tanks with continuous Battonage
Barrels:	No
Fining:	Yes
Cold stabilization:	No
Filtration:	Yes

ANALYSIS

Grado Alcohólico:	13%
Acidez Total:	5.20 g/l
pH:	3,26
Acidez Volátil:	0,27

GRANDES
PAGOS
D ESPAÑA

PRODUCTION

0,75 l : 2,400 bottles



TASTING NOTES

White Valmaña is a slight variation on what has traditionally been the classic Clos d'Agon white coupage. The philosophy of which part is to work the same varieties but suppressing the passage through barrel. Valmaña has fermented and grown on lees exclusively in stainless steel tanks

It is a yellow straw coloured wine, with a certain intensity and greenish tones

The nose is complex and changing. The aromas are fresh, highlighting white fruits, citrus, apricots, anise and pastry and excelling the typicity of Viognier (tropical, magnolias)

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

In practice, we still do not know its evolution, but we can intuit by its characteristics, especially for its acidity and work with lees, which will be a creamy, smooth and complex wine

The year 2020 was characterized by a very rainy start of the year and spring, which required extreme care to avoid fungal diseases

After this critical point, it developed like a normal year, although the previous rains helped preserve the soil's water reserves for a good period

The temperatures behaved within normality throughout the year, not being excessively high during the summer

With this, the grape reached an adequate maturation and very good volumes, preserving its natural acidity. Alcohol content decreased compared to previous years

All this results in expressive and fruity wines that, in any case, present freshness and are fine, elegant and with great potential for aging and evolution, giving white Clos d'Agon with 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 second year after its bottling. However, the characteristics of alcoholic strength and acidity and the work on its lees, allow white Valmaña to last for a great number of years, provided that the bottle has been kept in proper storage conditions.