

RED CLOS D'AGON 2019

Oenology and Viticulture: MIGUEL CORONADO / PACO BALSERA
Cellar founded: 1987
Vintage classification: Very good
Launching: July 2021

Grape source:	100% of the grapes are selected in our vineyards located in Calonge (Baix Empordà)
Region:	D.O. Catalunya
Soil:	Red slate and Clay
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 (%):	49% Cabernet Franc, 38% Syrah, 12% Petit Verdot and 1% Cabernet Sauvignon
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
Cultivation methods:	Mechanical and manual. Integrated Production
Irrigation:	No
Green Harvest:	Yes
Yields per Hectare:	4500-5000 kg/ha
Harvest:	Manual
Harvest date:	September 15 th to 19 th 2019
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: 15.0%
Total acidity: 5.1 g/l
pH: 3.32
Volatile acidity: 0.50


**GRANDES
PAGOS
DE ESPAÑA**

PRODUCTION

0,375 l: 500 bottles **0,75 l:** 14.000 bottles **1,5 l:** 2.500
bottles **3 l:** 180 bottles **6 l:** 90 bottles **15 l:** 30 bottles



TASTING NOTES

Clos d'Agon red is a wine of great intensity and a dark garnet color with and a great vivacity. In the bottle it is possible to find remains of precipitate of color, since the wine is filtered not very intensely.

In the nose is very complex and changing, standing out smells of very ripe red and black fruits, toasted, fennel and other balsamic, spices, minerals and Mediterranean herbs. Over time these notes evolve to compote, fine toast, chocolate, coffee, tobacco, but retaining a fresh aromatic charge that reminiscent of younger wines.

The entrance in the mouth presents a tannin with nerve, very good acidity, very marked balsamic notes, where the mentholated and the fresh fennel stand out, marked structure and intense but integrated toasts; is intense, complex and with good persistence. Its evolution is towards very round wines, fine and elegant, with memories of ripe fruit very tasty, roasted well-polished and somewhat creamy, round tannins and soft menthol. A very long and balanced wine with a magnificent persistence. Aftertaste of ripe fruit, smoked and fine spices.

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 Clos d'Agon 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 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.