

## RED CLOS D'AGON 2020

<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. Catalunya
<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>	51% Cabernet Franc, 27% Syrah, 14% Petit Verdot, 8% 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>	September 15 <sup>th</sup> to 19 <sup>th</sup> 2020
<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>	14.0%
<b>Total acidity:</b>	5.0 g/l
<b>pH:</b>	3.47
<b>Volatile acidity:</b>	0.44



### PRODUCTION

0,375 l: 300 bottles 0,75 l: 18,500 bottles 1,5 l: 1,600 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 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 red 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 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.