

# { CLOS · PONS }

- COSTERS DEL SEGRE -

*Clos Pons Alges, a good representative of the extreme viticulture of Les Garrigues, inner Catalonia in the Northeast of Spain, combines tradition and modernity in the same wine.*

*Respect for the natural product guides the work philosophy in the vineyards, following the criteria of ecological agriculture and very low yields looking for high quality and expression.*

*Powerful, balanced, fragrant, and fruity, Alges has a bouquet of pure fruit, surrounded by light touch of wood that makes it elegant and subtle. Berries with a touch of jam, liquorice and cherries over mineral notes, species touch and its notable acidity result in a fresh and enjoyable wine. Balance is the most important note of this elegant and sexy wine, which invites you to drink one glass after another.*

## Alges <sup>signature</sup> 2011

### TEMPRANILLO - GARNACHA - SYRAH

- ◆ Vineyards in the town of L'Albagés.
- ◆ 500 meters in altitude.
- ◆ Hand harvested in 15 Kg. cases.
- ◆ 9 months in new, first and second year oak barrels 80% french, 20% american.
- ◆ Bordelesa expresión bottle in 0,75 l.
- ◆ Bordelesa expresión bottle in 1,5 l.
- ◆ Service temperature 16°C
- ◆ ALC:14,5%

#### TECHNICAL DATA

PRODUCT DESCRIPTION	UNITS PER CASE	CASE DIMENSIONS (CM)	CASE WEIGHT (KG)	CASE PER EURO PALLET	CASE PER STANDART PALLET
ALGES 0,75L	6	23,8 x 16,2 x 31,9	8,3	100	120
ALGES 1,5L	4	48,5 x 17,5 x 17,5	11,8	56	60
ALGES GIFT BOX 1,5L	3	51,0 x 29,0 x 10,0	9,2	78	78

### Harvest 2011

*This was a year dominated by drought and heat, with changing and unpredictable weather conditions.*

*High temperatures were the tendency throughout the year, which notably had a very temperate winter and a warmer spring than usual.*

*The growth of the vines and ripening of the grapes developed with an absence of rainfall and very low environmental humidity.*

*The month of July was a surprise with temperatures lower than normal temperatures on record. The thermometer remained below 30°C practically until the middle of August, and from then on the temperature recovered typical values for the season, maintaining them until the end of September.*

*All these variations accelerated ripening, which was preceded by a scarcity of fruit on the plants.*

*The result was a year with a very low yield, but leading to very mature fruit and highly concentrated wine.*



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