



NELIN

PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

Nelin is the result of two parallel souls -the balance between the feminine and the masculine side in its youth culminating in the true expression of Priorat at its best.

A renowned Catalan journalist recently wrote: “Today, Catalunya is represented by some great chefs and by the wines of Priorat.

We were aware that it would be difficult to marry our rich, powerful red wines to some of the newer recipes so we hope that Nelin proves an ideal partner.

The Grenache is evocative of the parched hills on mineral slate where the spicy quince flavours are in evidence.

The Macabeu has adapted beautifully to our climate, planted close to small streams, which impart delicate orange flower aromas.

The Escanyavelles lends its solid structure to the wine and ensures a lengthy future to the wine due to its tannins and acidity. At the same time, this little stranger reminds us of the long-standing association of the Barbier family with France!

René Barbier Ferrer

NELIN 2012

Taking it slow, striving for complexity.

This year, our wild yeasts were slightly lazier than they were for other vintages and the fermentation process was slower and took up to six months in some cases.

The wine was aged in large vats of 1,200 litre oak vessels and 600 litre concrete vessels. In total and for the first time, Nelin was bottled after 16 months. With Nelin 2011, we have gone for initial complexity when the wine is still young, as well as adding more stability in order for the wine to age better.

I think that this year we have taken a great leap forward in making a great age-worthy white wine which remains true to its Mediterranean origins.

René Barbier Meyer



NELIN 2012

NAME: NELIN

WINERY: CLOS MOGADOR S.C.C.L. (1979)

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GRATALLOPS

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ESTATE FOUNDED: 2000

FACILITIES: specialized in small scale
winemaking and ageing of wines

TYPE OF WINE: white crianza

APPELLATION: Priorat D.O.Q.

ORIGIN OF GRAPES: 5,8 hectares en 4 plots

AVERAGE PRODUCTION: 5.200 bottles

DISTRIBUTION: international and national

GRAPES: base white grenache

SOIL: schist

VINYARD CONTOURS: terraced mountain
slopes between 350 and 500 meters in altitude

FERMENTATION PROCESS: oak barrels and
wooden vats, with naturally occurring yeasts

AGEING PROCESS: 16 month in wooden vats
and concrete tanks

BOTTLED: December 2013

ETHANOL: 15 %

TITRATABLE ACIDITY: 5,4 g/l

VOLATIL ACIDITY: 0,50 g/l

TOTAL SULPHUR DIOXIDE: 47 mg/l

REDUCING SUGARS: 1,79 g/l

pH: 3,19

TYPE OF BOTTLE: Bordeaux

RETAIL PRICE: 30,00€ to 35,00€



www.closmogador.com