

MANYETES



VI DE VILA GRATALLOPS



ELABORAT, CRIAT I EMBOTELLAT PEL CELLER R.E. 7342/T



Clos Mogador
S.C.C.L.

GRATALLOPS - PRODUCT OF SPAIN
RED PRIORAT WINE - CONTAINS SULPHITES



75 CL.
14,5% VOL.

VI DE VILA GRATALLOPS

This is the name of a region of the territory of Gratallops in the Priorat. A daring venture where vines can barely survive given the poor soil of the region, the intense sunlight and the bleak exposure.

However, this is exactly what gives rise to the principal essence of Priorat!

In this parched area, arid and steeply sloping slate, are grown our Carignans - an extraordinary vineyard in an extraordinary setting.

With the idea of bringing a touch of femininity to the wines, we have also planted 10% of grenache.

Today, that work has paid off and visitors to the region can appreciate the vast horizon where the Ebro river gives from time to time out, a modicum of humidity - just enough to allow the vines to survive.

The final result is staggering - a harmonious blend of these noble grapes is completely at one with the terroir and gives us a wine with minerality, femininity, subtlety and complexity which gives our hearts joy.

Manyetes is, quite simply, the essence of Priorat transformed into wine.

René Barbier

THE RECOGNITION OF THE TERROIRS OF
PRIORAT HAVE PAVED THE WAY FOR THE
APPELLATION "VI DE LA VILA" GRATALLOPS, LIKE
THEY ALREADY DO IN BURGUNDY, FRANCE.
THE PRESTIGE OF THIS AREA HAVE NO LIMITS
AND "MANYETES" CANNOT ESCAPE THAT
DESIGNATION.

MANYETES 2009

“VI DE LA VILA” GRATALLOPS

The Manyetes 2009 is a wine of full deep red color with violet shades that clearly reflect its current youth.

Its aroma is profound and enveloping. Initially it evokes notes of black and red fruits (blackberries and currants). Balsamic aromas open up shortly after; all surrounded by hints of minerals that evidently remind us of the slate in which this wine was born.

In the mouth it is structured, gourmand and full of fruit. Its very ripe tannins caress the palate and saturate it with interesting sensations. Its balanced acidity refreshes its long finish and invites us to repeat the experience. It is a great wine to improve over the next 10 years.

Fernando Zamora Marín

Professor of the Faculty of Enology of Tarragona

University Rovira i Virgili

MANYETES 2009

“VI DE VILA - GRATALLOPS “

NAME: MANYETES

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

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GRATALLOPS

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ESTATE FOUNDED: 1999

FACILITIES: specialized in small scale
winemaking and ageing of wines

TYPE OF WINE: Reserve

AVERAGE PRODUCTION: 6.650 bottles

DISTRIBUTION: international and national
(Europe, U.S., China, Japan, Australia...)

APPELLATION: DOCa. Priorat

GRAPES: 90% Carignan; 10% Grenache

SIZE OF VINEYARD: 10 hectares

ALTITUDE: 350 meters approx.

AGEING

TYPE OF OAK: from the best forests of Europe

TIME IN BARREL: 16 months (50% in new cask
and 50% of second vinification)

BOTTLED: May 2011

ETHANOL: 14,5%

TITRATABLE ACIDITY: 5,7 g/l

VOLATIL ACIDITY: 0,66 m/g

TOTAL SULFUR DIOXIDE: 55 mg/l

REDUCING SUGARS: 0,42 g/L

pH: 3,53

TYPE OF BOTTLE: Bordeaux

RETAIL PRICE: 51,00€ to 56,00€

