

MANYETES



2010

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.

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“VI DE LA VILA” GRATALLOPS

“Les Manyetes” is a south-facing vineyard, located at 250m above sea level. The soil is 100% “llicorella” (a type of schist) with very little top soil, where the vines struggle to survive. It is our hottest vineyard plot.

Over the last ten years, we have increased the amount of Carignan in the Manyetes blend. We started adding more in 2006 and this 2010 vintage is now made up of 90-95% Carignan.

In this soil and with this type of sun exposure, the Carignan grape variety offers surprising freshness, yet it still retains its bold tannins.

Comments on the 2010 vintage:

“It was a cold vintage, without a doubt the best one since we started making wine here. It was perfectly balanced, especially for our south-facing vineyards. This wine will age well in the future, yet can still be very pleasant when drunk young.

It is a finely structured vintage, which has meant that we aged the wine for a shorter period in barrel. This ageing period has kept the wine’s length, rather than its breadth, which is a rather unusual event in this arid region.

Its silky tannins on the finish make this an easy drinking wine even when it is still very young.

Making a vintage like this has been a great pleasure, especially since years like this are incredibly rare.

Enjoy it now, but save some to savour as it ages.”

René Barbier Meyer

MANYETES 2010

“VI DE VILA - GRATALLOPS “

NAME: MANYETES

WINERY: CLOS MOGADOR S.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: 7.000 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 2012

ETHANOL: 14,5%

TITRATABLE ACIDITY: 5,6 g/l

VOLATIL ACIDITY: 0,66 m/g

TOTAL SULFUR DIOXIDE: 35 mg/l

REDUCING SUGARS: 0,20 g/L

pH: 3,4

TYPE OF BOTTLE: Bordeaux

RETAIL PRICE: 51,00€ to 56,00€

