



*Clos Mogador 2004 is deep, intense red colour, loaded with violet tonalities in its rim, fruit of its youth. Its aroma initially brings touches of cinnamon, cacao and a light violet note. As its opens, it shows all its greatness and aromatic complexity. It envelopes and seduces with its fragrance of cassis, currant and raspberry, and above all, a growing floral background. In the mouth, robust, unctuous and loaded with fruit. Abundant ripe tannins that feels velvety in the palate. Its aromatic persistence, indeed remarkable, fills up with such aromatic richness. An extraordinary wine that will develop positively in the 10 coming years.*



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**Clos Mogador 2004 described by Arnaud Plard « Sommelier at the restaurant Cordeillan Bages in Pauillac » France**

*The colour is deep, almost purple, with violet and scarlet reflexes that shine in the glass. It already tells a few things. How bright! Even though it is very young it shows itself. The structure of the wine and its unctuous dress with nerve the walls of the glass. The capillarity of the wine on the glass offers the chance to take profit of its explosion of colours. Its first aroma, before shaking the glass, is unctuous and intense. Those affectionate full of imagination may leave themselves at the disposition of its creative aromatic sensations. It is not a shy wine: it shows a very expressive aromatic spectre and complex at the same time. From the very first impression we expect the more subtle aromas: fruit and the noble ageing aromatic notes and its bouquet expression. Small black fruit, currants, blackberries and cassis are present. I do congratulate the winegrower for the right stage of ripeness, as it shows its opulence compensated by the freshness of the fruit that ensures finesse in its general impression of bouquet. The ageing notes become discreet and fine. The subtleness and divinity of this first impression bring me to stir the glass to tear apart the quintessence of its aromas and force the wine to show its intimacy. All its capacities are unveiled. Dry fruits are also present, the cherry, tamarind and cherry bone, the sap of rose wood provides a very interesting tonic touch, generous and powerful. Vanilla and cedar notes appear with some liquorice that gives masculinity to the bouquet. The ethanol complements its bouquet with so much fruitiness. Brave!*



*Rich and enveloping taste. It brings us to its youth with such harmony. Generous with fruit, spices and acidity that bring a prominent balance. No objection to its general expression. Tastes are combined admirably. The cherry bone comes back with notes of spices offering the first line of mouth impressions. The structure of the tannins is noble, fine and velvety. Its tannins are so much present that they excite. This wine deserves to stay in our cellar to calm down its tannins. A final is fruity and warm sensation. Its persistency in mouth lengthens and shows its polyphenolic richness and the future of this wine.*

*Alcohol: 14,5% vol. Total Tartaric acidity: 6,1 g/l. Volatile acidity: 0,81 g/l. Total sulphur: 48 mg/l. Sugar content: 0,55 g/l*