

# CLOS MOGADOR

VI DE FINCA QUALIFICADA

2007



PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

VINYES EN PROPIETAT: ISABELLE I RENÉ BARBIER

75 cl

PRODUCT OF SPAIN

14,5% vol



ELABORAT CRIAT I EMBOTELLAT PEL CELLER

*Clos Mogador*  
S.C.C.L.



R.E.: 7342-T

43737 Gratallops - Espanya

RED PRIORAT WINE CONTAINS SULFITES

This wine presents a very deep red colour in which one can distinguish violet shades characteristic of its actual youth.

At first, its aroma captivates us with mild and pleasant berry notes and memories of sweet spices (cinnamon, vanilla...) Gradually, the aroma opens, its intensity grows and new records appear to increase their complexity. Notes of black currant (cassis), raspberry, cocoa and violet invade the cup making its scent irresistibly seductive.

In the mouth it is robust, unctuous and exuberantly full of fruit. Its good acidity compensates its high level and makes its mouth passage surprisingly fresh. Rich and very ripe tannins caress the palate showing a remarkable structure. A superb wine that will improve over the coming years.

Fernando Zamora Marín  
Professor of the Faculty of Enology of Tarragona  
Enologist of Clos Mogador



Miguel Laredo Fernandez  
Owner of *La Taverna Laredo*

## CLOS MOGADOR 2007

When René, Isabelle and Jordi asked me to organise the Mogador 07 tasting I was of course, honoured. However, I think there are three very important factors to consider in its favour:

**The Terroir.** This is the only officially recognised “Vino de Pago” (Estate Wine). It was a cool year in terms of climate and René’s work was very careful throughout... What great colour! What intensity! I love to refer to it as “red-black” with a violet robe, which tells us of its youth.

**The nose** is mixed with mineral aromas and fresh red fruit, which even in its youthful state is already showing great complexity and will continue to develop in the future.

**The mouth** is sumptuous. Even more surprising is its acidity which predicts a very long life. Minerals are wrapped in fresh fruit and skilfully combined with oak.

This is a hedonistic wine to be enjoyed over many years...

Long live Mogador!

# 2007

## CLOS MOGADOR

### “VI DE FINCA QUALIFICADA”

**NAME:** CLOS MOGADOR

**CELLAR:** CLOS MOGADOR S.C. C.L.

**ADDRESS:** Cami Manyetes s/n  
43737 GRATALLOPS

**TEL.:** 977 83 91 71

**FAX:** 977 83 94 26

**E-Mail:** closmogador@closmogador.com

**ESTATE FOUNDED:** 1979

**EQUIPMENT:** specialized for small vinification and ageing

**TYPE OF WINE:** Reserve

**ORIGIN OF GRAPES:** only from our estate:  
CLOS MOGADOR

**AVERAGE PRODUCTION:** 30.000 bot.

**DISTRIBUCION:** international and national  
(Europa, E.U., China, Japan, Australia...)

**CONTROL OF ORIGIN:** Priorato D.O.Q.

**VARIETIES OF GRAPE:** 40% Garnacha, 20% Cabernet-sauvignon, 22 % Cariñena, 18% Syrah

**SIZE of VINEYARD:** 20 hectáreas

**ALTITUDE:** mountains, 350 metros aprox.

#### AGEING

**TYPE of OAK:** from the best forests of Europe

**TIME IN CASK:** 18 months in new cask of 300l.  
(70% new, 30% of second use)

**TIME IN BOTTLE:** bottled in june 2008

**ETHANOL:** 14,5%

**TITRATABLE ACIDITY:** 5,25 g/l

**VOLATIL ACIDITY:** 0,58 g/l

**TOTAL SULFUR DIOXIDE:** 43 mg/l

**REDUCED SUGARS:** 0,59g/l

**pH:** 3,34

**TYPE of BOTTLE:** Bordeaux

**CONSUMER PRICE:** from 55,00€ to 60,00€

