

CLOS MOGADOR

VI DE FINCA QUALIFICADA

2009



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



1979: 30 ANYS DE VINYA, 1989: 20 ANYS DE VI
1979: 30 AÑOS DE VIÑA, 1989: 20 AÑOS DE VINO
1979: 30 YEARS OF VINEYARD, 1989: WINE 20 YEARS
1979: 30 ANNÉES DE LA VIGNE, 1989: 20 ANNÉES DE VIN



LUDOVIC ANACLETO
Sommelier corporatif
Vinoteca de México

CLOS MOGADOR 2009

«Only on very few occasions in the life of a sommelier, does one have the opportunity to work with such a kind, friendly and simple person as René Barbier.

After having tasted Rene's wines many times, I now know that this unassuming behaviour is just a façade which conceals the genius of this spectacular vintner. As is often the case, a genius in winegrowing terms is expressed via a complex interpretation of terroir, which is the basis of a great wine.

Mogador is René and René is Mogador. It is osmosis of the Priorat's soil as well as the result of exceptional Syrah and Grenache vines. Mogador 2009 is spectacular for its complexity, which is surprising at such an early stage in its development. The multiple layers of flavours and aromas during a first tasting really reveal his genius. This wine is a fantastic concentration of camphor, blackberry jam, mingled with light touches of vanilla and incense which offer a prodigious and exotic identity.

It has a nose which continues to unfold and open up to unveil a pedigree of quality where the wine's spice unfurls slowly. On two occasions, a hint of eucalyptus has enthralled me whilst tasting this great wine. One is aware of a fiery temperament in its intense nose.

In the mouth, which is a very sensitive muscle, this wine is articulate and elegant - definitely a great wine, which today is still too young. Tomorrow it will be fantastic, that's to say spectacular. Intense and concentrated, yet at the same time, beautifully balanced, Clos Mogador, 2009 reveals perfectly integrated acidity which comes to the aid of the wine's tannins. These tannins are capable of surprising the most docile of wine experts and it will captivate those wine amateurs, who are searching for strong sensations. This wine is dominated by red fruit compote followed by notes of cappuccino with hints of spice returning at the finish. It has an extraordinary long finish, which is accompanied by beautiful acidity. This wine merits multiple years of cellaring in order to reveal its true nature. Having said this, it is delicious now, in its still very youthful state.

René, what else can I say, but thank you.

For Priorat

For Spain

For wine

And for all of us, who are epicureans and gourmets!»

2009

CLOS MOGADOR

“VI DE FINCA QUALIFICADA”

NAME: CLOS MOGADOR

WINERY: CLOS MOGADOR S.C. C.L.

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GRATALLOPS

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ESTATE FOUNDED: 1979

FACILITIES: specialized in small scale
winemaking and ageing of wines.

TYPE OF WINE: Reserve

ORIGIN OF GRAPES: Estate only: CLOS
MOGADOR

AVERAGE PRODUCTION: 30.000 bot.

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

APPELLATION: D.O.Q. Priorat

GRAPE S: 44% Grenache, 21% Carignan, 19%
Cabernet- Sauvignon, 16% Syrah

SIZE OF VINEYARD: 20 hectares

ALTITUDE: 350 meters approx.

AGEING:

TYPE of OAK: from the best forests of Europe

TIME IN BARREL: 18 months in new cask of
300 l. (50% new, 50% of second use)

BOTTLED: bottled in June 2011

ETHANOL: 14,5%

TITRATABLE ACIDITY: 6,0 g/l

VOLATILE ACIDITY: 0,69 g/l

TOTAL SULPHUR DIOXIDE: 50 mg/l

REDUCING SUGARS: 0,48 g/l, **pH:** 3,43

TYPE OF BOTTLE: Bordeaux

RETAIL PRICE: from 56€ to 61€

