

CLOS MOGADOR
VI DE FINCA QUALIFICADA

2010



PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

VINYES EN PROPIETAT: ISABELLE I RENÉ BARBIER

75 cl

PRODUCT OF SPAIN

15% vol



ELABORAT CRIAT I EMBOTELLAT PEL CELLER

Clos Mogador
S.C.C.L.



R.E.: 7342 -T

43737 Gratallops - Espanya

RED PRIORAT WINE

CONTIENS SULFITES - CONTIENE SULFITOS - CONTIENT DES SULFITES - ENTHÄLT SULFITE



Yohann Jusselin MS

UK Sommelier of The Year 2011

CLOS MOGADOR 2010

Ever since my first trip to Priorat, I have been fascinated by its history, wine quality and overall potential. In my opinion, Priorat is one of the most exciting wine growing areas of Spain today. It is diverse in terms of grape varieties and wine styles, yet somehow, whenever I have needed a high quality wine from this area, I always ended up choosing a Clos Mogador from René Barbier.

The 2010 vintage Clos Mogador is an intense cherry red colour with purple flecks and high viscosity. On the nose, its initial aromas tend to be lovely hints of sweet dark fruit such as plum and prune followed by a touch of gaminess. After a few minutes, these aromas move towards fresher fruits, with leafy notes and a hint of black pepper. It is truly an extremely aromatic nose, which is bursting with elegance.

On the palate, this wine gives us the impression of a ripe red wine with chocolate, vanilla and stewed cherries. It is a well-balanced wine, with good acidity and firm tannins. Its palate is complex with notes of cedar wood, sweet spices, vanilla and coffee aromas.

After decanting this wine and leaving it to breathe for a few hours, Clos Mogador 2010 takes on new dimensions: it has become rounder and more aromatic with touches of sultana, blackcurrant, licorice and a lovely intense, floral note. Such purity and balance, this wine's tannins are ripe and are starting to integrate well. It is a wine with ageing potential. My advice would be to lay it down for another ten years before drinking.

I recommend serving this wine at 15°C in a carafe and pouring it into a wine glass designed by Riedel for Merlot wines. A wine like this needs a lot of oxygen in order to fully display all its virtues. I can see this wine working well with dishes such as roast lamb rump, Confit shoulder, aubergines or even a Balmoral Estate venison with parsnip purée, butternut squash and a red wine sauce.

2010

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, 25% Carignan, 15%
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 2012

ETHANOL: 15%

TITRATABLE ACIDITY: 5,4 g/l

VOLATILE ACIDITY: 0,65 g/l

TOTAL SULPHUR DIOXIDE: 38 mg/l

REDUCING SUGARS: 0,83 g/l, **pH:** 3,4

TYPE OF BOTTLE: Bordeaux

TOTAL POLYPHENOL CONTETN: 65

RETAIL PRICE: from 56€ to 61€

