

# CLOS MOGADOR

VI DE FINCA QUALIFICADA

## 2011



### PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

VINYES EN PROPIETAT: ISABELLE I RENÉ BARBIER

75 cl

PRODUCT OF SPAIN

15,5% vol



ELABORAT CRIAT I EMBOTELLAT PEL CELLER

*Clos Mogador*

S.L.



R.E.: 7342 · T

43737 Gratallops - Espanya

RED PRIORAT WINE - PRODUCTE CERTIFICAT PER CIC

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



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[www.closmogador.com](http://www.closmogador.com)



ALEKSEY ALEKSEEV (ALESSIO)

Owner and sommelier of viniteca VINOTAG (Kiev)

## CLOS MOGADOR 2011

*"Hate it or love it"* –is the sensation one can experience when tasting Priorat wines. Incredible and powerful, these are feelings which surprise our imagination. The best wines can last well, nevertheless there are always wines which stand out and Clos Mogador is one of these. Each harvest is capable of surprising us further. Although, however much you search, you won't be able to find a weak spot in this little marvel.

You must not hurry with a Priorat. The slow process of leaving it to open can be enjoyed, at first with a lively young colour, an indication of its brilliant nature, where there are hints of forest floor, strawberries, blueberries and sweet spice that awaken a passion and compel us to enjoy each and every drop. It is virtually impossible not to repeat this magnificent experience. And yet once it has been served in a wine decanter, the wine recovers its potency and power. There is no lightness here, just elegance, where the nuances of cedar, sandalwood, sweet cherries and smokiness allude to this wine's serious side and provokes an enormous need to think about the aromas and discover all its secrets. Despite this, a few hours in the decanter are not enough for opening the doors to all the secrets hidden within this spectacular creation.

The taste of this wine compliments its aromas –that hidden potency, which lingers behind its youthful exterior. Exceptional juiciness is not lost, even after many hours in the glass. Its acidity is attractive– all of this conjures up an image of longevity although you feel that in this 2011 vintage Nature was lenient with the sun.

A creation like this can be talked about for eternity, which means that its potential is growing and promises to offer us happiness over the next 10-15 years. You should not hurry to open these precious bottles. Although it is hard to resist when faced with the 2011 vintage and if you can't, I can assure you, you will be in for a treat. Don't forget to accompany it well as a wine such as this one needs a special moment, with dignity. Well done, René!

# 2011

## CLOS MOGADOR

### “VI DE FINCA QUALIFICADA”



**NAME:** CLOS MOGADOR

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

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

**TEL.:** + 34 977 83 91 71

**FAX:** + 34 977 83 94 26

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

**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: 20 months in cask of 300 l.  
and fudre 2000 l.

BOTTLED: bottled 2nd week of July 2013

**ETHANOL:** 15,5 %

**TITRATABLE ACIDITY:** 5,4 g/l

**VOLATILE ACIDITY:** 0,82 g/l

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

**REDUCING SUGARS:** 1,79 g/l, **pH:** 3,47

**TYPE OF BOTTLE:** Bordeaux

**TOTAL POLYPHENOL CONTETN:** 68