

CLOS MOGADOR

VI DE FINCA QUALIFICADA

2012



PRIORAT

DOMINI 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 D.O.C.
CONTINGUT SUAVITAT - CONTINGUT SUAVITAT - CONTINGUT DE SUAVITAT - ENRIQUIT SUAVITAT



www.closmogador.com



CLAUDE LAAGE

Owner of the Restaurant: “les Mirabelles”

Nomansland Wiltshire England

CLOS MOGADOR 2012

I feel very honoured to have been asked to describe the 2012 vintage of Clos Mogador as I have followed this wine since the first vintage in 1989 and I still have every vintage available in my Hampshire cellar. One of the reasons for this is that it is, quite simply, a noble wine. Over the years there have understandably been subtle differences between the various vintages but the core of the wine remains pure and incredibly complex with marked “terroir” characteristics. It could only be a Priorat wine and, for me, the supreme Priorat wine.

Since 2007 René has been using less Cabernet Sauvignon and since 2010 some of the wine is brought up in “foudres” from the Allier in France. These factors have influenced the attributes of the 2012 vintage very positively.

The appearance of the wine is in keeping with all that one would expect from a Mogador – moody purple with high viscosity and attractive garnet reflections which invite you to investigate further.

2012 was a hot vintage with yields of 30% less than normal so the nose is concentrated and heady, overlaid with tobacco and ripe cherries. The judicious use of the larger recipients will have stopped the concentration of the wine becoming overpowering – another indication of intelligent wine making.

Palate sensations start with a warmth and smoothness that belies its youth. The fine acidity indicates that it may be ready for drinking at an earlier stage than other vintages. An abundance of earthy red fruits is overlaid with coffee, liquorice and spices all brought into harmony by the subtle, well balanced tannins.

The finish is a natural extension of the mouth feel with smoky, jammy sensations and a warming, heartening texture.

Needless to say, decanting for this wine is a must, as is serving it in a classic glass from a quality company such as Riedel or Spiegelau. Such a multi layered, complex wine deserves nothing but the best. Bravo René!

2012

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: 25.000 bot.

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

APPELLATION: D.O.Q. Priorat

GRAPE S: 49% de garnaxas, 25% carinièna, 10%
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 June 2014

ETHANOL: 15,5 %

TITRATABLE ACIDITY: 5,5 g/l

VOLATILE ACIDITY: 0,78 g/l

TOTAL SULPHUR DIOXIDE: 51 mg/l

REDUCING SUGARS: 0,79 g/l, **pH:** 3,38

TYPE OF BOTTLE: Bordeaux

TOTAL POLYPHENOL CONTETN: 68