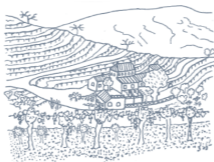


CLOS MOGADOR

VI DE FINCA QUALIFICADA

2013



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.L.



R.E.: 7342 - T

43737 Gratallops - Espanya

RED PRIORAT WINE - PRODUCTE CERTIFICAT PER C.I.C.

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



www.closmogador.com



Takayuki Kikuchi
chef-sommelier
of restaurant Sant-Pau Tokyo

CLOS MOGADOR 2013

"Wow! This back label is the same I used when working with my father as a child. I had no idea it was for Japan!"

This is what René Junior said to me with a big childish smile a year ago, when I showed him a bottle of Clos Mogador 1989, the first vintage produced which I kept in my cellar.

Clos Mogador is a wine that has never disappeared from the wine list at Sant Pau Tokyo Restaurant since we opened in 2004. I have had the privilege of tasting 2013 and this wine always arouses deep emotions in me, vintage after vintage. 2013 is the same year I visited the Priorat wine region for the second time thanks to an organised event called Espai Priorat.

This wine has a vivid and deep-red colour with a violet hue. Its brilliance is very attractive and transmits the strength and potential evolution of the wine. In the nose it displays pure red and bluish fresh fruit, notes of fennel and fragrant aromas like a cluster of violets, with cassis, black fruit and also espresso that transmits a lot of energy. When swirling the glass, mature notes such as marmalade appear, with aromatic herbals that provide freshness and minerality. It is a very complex wine, forming different layers and expressing all sensorial aromatics at a high level.

In the mouth it has soft tannins that fill the palate with a juicy fruit finish. After a few minutes in the glass, glamorous red fruit notes come up, and the elegance of its gentle acidity and tannins make the wine silkier and smoother.

It's a wine that moves from masculine strength towards feminine sensuality.

It's very difficult to find wines like this one, capable of giving such wide and deep impressions. These are the characteristics that great wines usually have. It reminded me of the vineyard's landscape when I visited in 2013. In contrast to the rough environment of Priorat, which is associated with steep vineyards and slate-based soils, René's vineyards were full of flowers, wild herbs, trees and birds humming around. I was able to check firsthand that all the deep nuances of this wine are the result of René's respect and acceptance of nature by not using chemicals in his vineyards.

Vintage 1989. Since I discovered this wine for the first time, all vintages bring out emotions. It's the wine from a boy back then that helped his father to label those bottles, his first artwork; someone who later would become a celebrity, René Barbier Senior. His wines, recognised worldwide, are made today by his son, and they challenge me as a professional and give me the best pleasure as a wine lover.

Vintage 2013 is excellent and will remain on the Sant Pau Tokyo wine list for many years.

Thank you, René. Thanks, Priorat 2013.

Takayuki Kikuchi

2013

CLOS MOGADOR

“VI DE FINCA QUALIFICADA”



NAME: CLOS MOGADOR

WINERY: CLOS MOGADOR S.L.

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GRATALLOPS

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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: 28.000 bot.

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

APPELLATION: D.O.Q. Priorat

GRAPE S: 49% de garnaxas, 25% cariñena, 10%
cabernet sauvignon, 16% syrah

SIZE OF VINEYARD: 20 hectares

ALTITUDE: 350 meters approx. mountains

AGEING:

TYPE of OAK: from the best forests of Europe

TIME IN BARREL: 21 months in cask of 300 l.
and fudre 2000 l.

BOTTLED: bottled 2nd week of June 2015

ETHANOL: 15 %

TITRATABLE ACIDITY: 6,1 g/l

VOLATILE ACIDITY: 0,69 g/l

TOTAL SULPHUR DIOXIDE: 26 mg/l

REDUCING SUGARS: 0,83 g/l, **pH:** 3,47

TYPE OF BOTTLE: Bordeaux

TOTAL POLYPHENOL CONTETN: 68