

CLOS MOGADOR

VI DE FINCA QUALIFICADA

2014



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 CIG

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



www.closmogador.com



Guillermo Cruz

Sumiller Jefe Restaurante Mugaritz
Head Sommelier Mugaritz Restaurant (España)

CLOS MOGADOR 2014

It is really fascinating for me to be able to talk about a wine that brings with it so many sensations. It is a liquid symphony which speaks of the total dedication of an entire family, enabling them to produce a unique wine capable of touching our emotions and leaving an eternal souvenir in our minds.

For me, CM14 is a landscape encapsulated in a bottle. With each sip, we are transported to the sloping terraces which are so typical of the Priorat area where the Mediterranean climate unites with the land to give us a wine that expresses itself with force and conviction.

Very few wines in the world acquire a soul! This soul cannot touch physically but can make itself felt. This intangible part is that which touches our hearts. This family has been able to make its mark on us with their burning passion in the form of each bottle produced which transforms the wines therein into something exceptional.

This is a perfect blend of the native grapes (the dominant Garnacha and Cariñena) and the foreign grapes (Syrah and Cabernet-Sauvignon) all of which live happily in the soil of this land.

Here we find red and black fruits as expected, layered with toasted, spicy aromas which give a thought provoking nose. The palate shows us how well the wine will develop during the ageing process which, in its turn, will bring maturity and charisma. This type of charisma is only found in a great wine.

This is a wine where the sun and the land express themselves and this family hears and understands them. This allows them to show the world the magnificence of their region which contributes to the liquid heaven which is CM14.

We consider ourselves privileged to have had the pleasure of tasting such a wine.

Let's raise our glasses to your very good health.

2014

CLOS MOGADOR

“VI DE FINCA QUALIFICADA”



NAME: CLOS MOGADOR

WINERY: CLOS MOGADOR S.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: 31.000 bot.

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

APPELLATION: D.O.Q. Priorat

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

SIZE OF VINEYARD: 20 hectares

ALTITUDE: 350 meters approx. mountains

AGEING:

TYPE of OAK: from the best forests of Europe
TIME IN BARREL: 18 months in cask of 300 l. and fudre 2000 l.

BOTTLED: bottled 2nd week of June 2016

ETHANOL: 15 %

TITRATABLE ACIDITY: 5,8 g/l

VOLATILE ACIDITY: ,78 g/l

TOTAL SULPHUR DIOXIDE: 30 mg/l

REDUCING SUGARS: 0,31 g/l, **pH:** 3,47

TYPE OF BOTTLE: Bordeaux

TOTAL POLYPHENOL CONTETN: 68