

CLOS MOGADOR  
VI DE FINCA QUALIFICADA

2015



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 DOQ  
CONTING SÚPRIS - CONTING SÚPRIS - CONTING DE SÚPRIS - ENCONTING SÚPRIS



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



Thibaut Panas

Chef Sommelier, Beau –Rivage,  
Lausanne, Suiza

## CLOS MOGADOR 2015

To speak about CM is a great honour for me.

Let's not mince words, I am a great lover of the Priorat region, the CM winery and, of course, of the man himself – René Barbier. Without him, the region would not be where it is today. His influence has allowed the region rebirth, regrowth and fruitfulness.

I also really appreciate the links between the Barbier wines and Switzerland. The first vintage (1989) was practically all exported to Switzerland by the Loparco family. They had the vision to foresee, nearly 30 years ago, that Priorat would, one day, be recognised throughout the world.

Let's talk about the 2015 vintage which was a fantastic year in Priorat. All the prevailing conditions were ideal for producing a great CM. The visual aspect of the wine is a sumptuous, intense ruby red colour. On the nose it is both complex and pleasing with aromas of ripe red and black fruits which marry perfectly with the notes of liquorice and chocolate. On the elegant, beautifully dense palate, we can detect hints of spiciness overlaid with smoky, peppery woodiness. The tannins are persistent and tightly knit with a finesse which allows an astonishingly prolonged aftertaste. This is a thoroughbred of a wine encompassing elegant, enduring qualities. Although quite magnificent now, if you can hide it away somewhere for a few years, you will not be disappointed!

Thank you, Isabelle and René, for allowing us the privilege of tasting such wines, for your hard work and for the passion you have for this area which has allowed us to discover the region in a most delightful manner.

# 2015

## CLOS MOGADOR

### “VI DE FINCA QUALIFICADA”



**NAME:** CLOS MOGADOR

**WINERY:** CLOS MOGADOR S.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:** 31.000 bot.

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

**APPELLATION:** D.O.Q. Priorat

**GRAPE S:** 45% garnatxa, 29% carinyena, 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 July 2017

**ETHANOL:** 15 %

**TITRATABLE ACIDITY:** 5,1 g/l

**VOLATILE ACIDITY:** 0,83 g/l

**TOTAL SULPHUR DIOXIDE:** 44 mg/l

**REDUCING SUGARS:** 1,21 g/l, **pH:** 3,56

**TYPE OF BOTTLE:** Bordeaux

**TOTAL POLYPHENOL CONTETN:** 68