

CLOS MOGADOR

VI DE FINCA QUALIFICADA

2016



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



www.closmogador.com



Nico Boise,
Restaurante Elkano
Guetaria, Guipúzcoa

CLOS MOGADOR 2016

Needless to say that being able to introduce the new vintage of Clos Mogador is a real honour and pleasure, first, as a wine professional but also as a passionate of the estate since I know it.

It remains one of my great wine memories and my first encounter with Priorat wines with which I could identify myself. It is still a reference and an example regarding quality, exigency and hard work with no concession and respect for nature and biodiversity.

Clos Mogador 2016 is the expression of the soil and grape in harmony with their environment and climate, all those elements then gathered by the hand of the human being, symbolising the true meaning of what *Terroir* is.

It is from the roots and thanks to their know-how that this family has been able to extract the personality and greatness of this unique vineyard.

Those who will be patient enough to let it age will be able to discover how the earthy character and roughness of those arid lands can also reveal silk and beauty.

Thank you for everything you did and will continue doing.

Nico Boise, Elkano

2016

CLOS MOGADOR

“VI DE FINCA QUALIFICADA”



NAME: CLOS MOGADOR

WINERY: CLOS MOGADOR S.L.

ADDRESS: Cami Manyetes s/n 43737
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

GRAPES: 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 Foudre 2000 l.

BOTTLED: bottled 2nd week of July 2018

ETHANOL: 15 %

TARTARIC ACIDITY: 6,0 g/l

VOLATILE ACIDITY: 0,88 g/l

TOTAL SULPHUR DIOXIDE: 42 mg/l

REDUCING SUGARS: 1,35 g/l, **pH:** 3,32

TYPE OF BOTTLE: Bordeaux

TOTAL POLYPHENOL CONTENT: 68