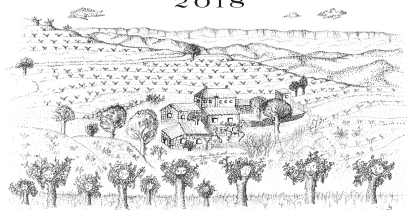


CLOS MOGADOR

VINYA CLASSIFICADA

GRATALLOPS

2018



PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA



VINYES EN
PROPIETAT
DES DE 1979

Clos Mogador

F.L.L. BARBIER MEYER



www.closmogador.com



JOCELYN VERNY

HEAD SOMMELIER

HOTEL DES TROIS COURONNES IN VEEVEY (SWITZERLAND)

CLOS MOGADOR

2018

The Clos Mogador is a world apart, an enchanted paradise, discovered and praised since 1979 by the Barbier family.

Isabelle and René, the visionaries, paved the way in such a spectacular way that the entire Priorat region adopted their method. Today, their three sons are worthy representatives of the new generation. There is René Junior, the cellar master and teacher, Christian, the “druid” who takes care of the well-being of the terroir and Anderson, the experimental artist.

We do not forget our first Mogador and to experience the visit of the estate is to understand that Mogador is an elixir of its terroir, of the benevolence of the family and of harmony with nature.

This Clos Mogador 2018 is faithful to this DNA.

This very particular vintage, with an atypical profile, throughout the Priorat without any other comparable year, is summed up by its freshness, its balance with good acidity.

We immediately find the scents of the garrigue of the estate, the vapor of the rain falling on the hot slate, the bitter black olives dear to the whole family. Being at the beginning of its life, the primary aromas, especially on red and black fruits, are the most present. Combining intensity and finesse, this vintage is a freeze-frame of the biotope of the plots that surround Clos Mogador.

The styles of vinification which evolve on more flexible maturing, in foudres, make the wine more accessible, more digestible for tasting when young.

By its depth and finesse, this wine calls for gastronomy. Throughout its life, it will marry perfectly with the animals and wild fruits that one finds around the Domaine, in particular game. These are the oppositional accords, these magnificent accords between the raw side of the meat and the sensation of freshness of the wine on the palate, this minerality that makes you salivate. At first, we prefer wild poultry, like a pigeon in a crust of aromatic herbs. Then, if you let this nectar evolve, game accompanied by black olives or melanosporum truffle will make a perfect match.

During the next five years, we will take care to oxygenate it the day before or to decant it a few hours before serving. It can also be left in the cellar for a few years to discover the complexity of the secondary and tertiary aromas that will develop at maturity.

I wish you as much pleasure and emotions as I had when my taste buds met Clos Mogador.

Jocelyn Verny

2018

CLOS MOGADOR

VINYA CLASSIFICADA

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

GRAPES: 45% garnatxa, 29% carinyena, 16%
syrah, 10 % cabernet-sauvignon

SIZE OF VINEYARD: 20 hectares ALTITUDE:
350 meters of altitude approx.

AGEING:

TYPE of OAK: from the best forests of Europe

TIME IN BARREL: 18 months in cask of 300 l. or
foudre 2000 l.

BOTTLED: bottled the 2nd week of July 2020

ETHANOL: 14,5 %

TARTARIC ACIDITY: 5,6 g/l

VOLATILE ACIDITY: 0,81 g/l

TOTAL SULPHUR DIOXIDE: 55 mg/l

TOTAL SUGARS: 0,6 g/l,

pH: 3,37

TYPE OF BOTTLE: Bordeaux

