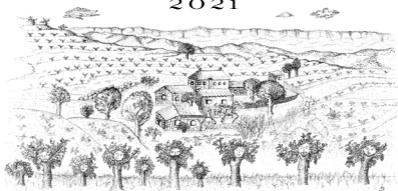


CLOS
MOGADOR

VINYA CLASSIFICADA

GRATALLOPS

2021



PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA



VINYES EN
PROPIETAT
DES DE 1979

Clos Mogador

F^{LLA}. BARBIER MEYER



www.closmogador.com



AUDREY DORÉ
HEAD SOMMELIER AT EL
CELLER DE CAN ROCA (GIRONA, SPAIN)

CLOS MOGADOR

2021

In Catalonia we are fortunate to have many wine regions, very diverse, rich in varieties and terroirs.

But when I am asked for a wine to represent it, Clos Mogador is probably for me the wine that best expresses the identity of Catalonia.

Clos Mogador symbolizes the resurgence of such an arid wine-growing area that had been abandoned and now has the highest international scores.

It is the story of a family that has led the challenges of the Priorat of the 1980s and continues to lead the current concerns; the commitment to care for the environment, the regeneration of the land and an agriculture that accompanies rather than intervenes.

It is also a landscape, an iconic vineyard, cared for like a jewel in its case of licorella, forests and mountains.

It is the bottled Mediterranean, the essence of Catalonia concentrated in a glass.

The 2021 vintage was a respite between the 2020 vintage, renamed "two mildew" and the two subsequent vintages marked by severe droughts.

A relatively fresh vintage that gives us a wine with an unusual continental character in the Priorat.

René's desire over the years has been to vinify fresher wines, with a much lesser impact of oak, with more prominence of Grenache and Carignan, all so that we can enjoy a wine that is purer, concentrated and subtle at the same time.

This Clos Mogador 2021 is all delicacy on the nose. The fruit is fresh, the aromatic Mediterranean herbs refined.

The palate, on the other hand, is deep, with a satiny texture and a measured grip.

A rarity that thrills from the start, just a prelude to the magnitude it will reach.

AUDREY DORÉ
Head Sommelier at El Celler de Can Roca (Girona, Spain)

2021

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

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: 35.000 bot.

DISTRIBUTION: national and international
(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.

ELABORATION: Only indigenous yeasts 30%
stems, maceration for 35-65 days.

AGEING: 100% in 2,000 litre foudres for 18
months.

BOTTLED: End of June 2023

ETHANOL: 14 %

TARTARIC ACIDITY: 5,4 g/l

VOLATILE ACIDITY: 0,90 g/l

TOTAL SULPHUR DIOXIDE: 90 mg/l

RESIDUAL SUGARS: 0,7 g/l,

TYPE OF BOTTLE: Bordeaux

