



# NELIN

PRIORAT

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DENOMINACIÓ D'ORIGEN QUALIFICADA

**N**elin is the result of two parallel souls -the balance between the feminine and the masculine side in its youth culminating in the true expression of Priorat at its best.

A renowned Catalan journalist recently wrote: “Today, Catalunya is represented by some great chefs and by the wines of Priorat.

We were aware that it would be difficult to marry our rich, powerful red wines to some of the newer recipes so we hope that Nelin proves an ideal partner.

The Grenache is evocative of the parched hills on mineral slate where the spicy quince flavours are in evidence.

The Macabeu has adapted beautifully to our climate, planted close to small streams, which impart delicate orange flower aromas.

The addition of the Viognier unites and consolidates the wine due to its understated exotic fruit qualities and its subtle ripe fruits.

The Escanyavelles lends its solid structure to the wine and ensures a lengthy future to the wine due to its tannins and acidity. At the same time, this little stranger reminds us of the long-standing association of the Barbier family with France!

René Barbier

# NELIN 2010

*The Clos Nelin 2010 is a wine of golden, yellow color which distinguishes itself by a vague reddish reflection from a small proportion of Escanyavelles that composes its blend.*

*Its aroma is intense, complex and highly seductive. The clear notes of white fruits (apples) and drupes (peach) superimpose on a background of citrus (grapefruit) and a hint of smoke and spices.*

*In the mouth it is opulent and unctuous. Its touch, surprisingly intense for a white wine, fills the palate with all the fruit it contains. A balanced acidity refreshes its long finish.*

Fernando Zamora Marín  
*Professor of the Faculty of Enology of Tarragona  
Enologist of Clos Mogador*



# NELIN 2010

**NAME:** NELIN

**WINERY:** CLOS MOGADOR S.C.C.L. (1979)

**ADDRESS:** Cami Manyetes s/n 43737  
GRATALLOPS

**E-MAIL:** closmogador@closmogador.com

**TEL:** +34 977 839 171

**FAX:** +34 977 839 426

**ESTATE FOUNDED:** 2000

**FACILITIES:** specialized in small scale  
winemaking and ageing of wines

**TYPE OF WINE:** white crianza

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

**ORIGIN OF GRAPES:** 5,8 hectares en 4 plots

**AVERAGE PRODUCTION:** 9000 bottles

**DISTRIBUTION:** international and national

**GRAPES:** 52% white grenache; 48%: macabeu,  
viogner, escanyavelles

**SOIL:** schist

**VINYARD CONTOURS:** terraced mountain  
slopes between 350 and 500 meters in altitude

**FERMENTATION PROCESS:** oak barrels and  
wooden vats, with naturally occurring yeasts

**AGEING PROCESS:** 9 month in wooden vats  
and concrete tanks

**BOTTLED:** June 2011

**ETHANOL:** 14%

**TITRATABLE ACIDITY:** 5,3 g/l

**VOLATIL ACIDITY:** 0,55 g/l

**TOTAL SULPHUR DIOXIDE:** 80 mg/l

**REDUCING SUGARS:** 0,20 g/l

**pH:** 3,13

**TYPE OF BOTTLE:** Bordeaux

**RETAIL PRICE:** 26,00€ to 31,00€