



NELIN

PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

Nelin 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 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 Ferrer

NELIN 2016

Nelin is how our family interprets a Priorat white wine.

In Nelin we play with skins, inspired by the old «brisats», working with indigenous yeast, fermentations longer than 6 months, aging period of more than 15 months and using all kinds of materials, starting the first phase with woods, then followed by cement vats, clay pots and even some stainless steel in the end.*

Lately we are very excited reintroducing unique autochthonous varieties such as the “trepât blanc” or the “cartoixà”.

(* Fermentations with skins)

René Barbier Meyer



NELIN 2016

NAME: NELIN

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GRATALLOPS

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**WINE ELABORATED FOR THE FIRST
TIME IN:** 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 in 4 plots

AVERAGE PRODUCTION: 7.500 bottles

DISTRIBUTION: international and national
(Europe, USA, China, Japan, Australia ...)

GRAPES: base white grenache and macabeo

SOIL: "Llicorella" (slates)

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: 12 months in 1,200 l. oak
barrels and 6 months in stainless steel vats

BOTTLED: June 2018

ETHANOL: 14, 5 %

TITRATABLE ACIDITY: 5,3 g/l

VOLATIL ACIDITY: 0,51 g/l

TOTAL SULPHUR DIOXIDE: 26 mg/l

REDUCING SUGARS: 1,76 g/l

pH: 3,19

TYPE OF BOTTLE: Bordeaux

RETAIL PRICE: ≈ 37,00€



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