



VI DE VILA  
**GRATALLOPS**  
**PRIORAT** 2021

DENOMINACIÓ D'ORIGEN QUALIFICADA

ROSAT



ELABORAT, CRIAT I EMBOTELLAT A LA PROPIETAT 43737 GRATALLOPS  
ESPANYA. PRODUCT OF SPAIN. R.E. 7342-T. PRODUCTE CERTIFICAT  
PER EICG. SL FAMILIA BARBIER - MEYER



VINES EN  
PROPIETAT  
DES DE 1979

*Clos Mogador*  
F. LIA · BARBIER · MEYER



[www.closmogador.com](http://www.closmogador.com)

## GRATALLOPS VI DE VILA ROSAT

They say that the best discoveries are the result of chance.

Ever since I was a child I have tasted wines at home with my parents and I have no memory of any rosé. The lack of references to rosé wines made me think for a long time that they were fruity, simple wines, designed as aperitifs and to cool down in hot weather.

Until 2010, when I tasted a 2006 rosé wine from a climatologically similar area to ours, with the same varieties I was working with, and it moved me in a way that no rosé had ever moved me before! And at that moment a rosé image expanded in my brain; to make a rosé wine with the same intention as when you make a white or red wine. A rosé that breaks with the idea of fruit. The search for a Mediterranean, gastronomic wine, the most gastronomic wine I had made so far. The first wine born of the second generation at Clos Mogador, under the guidance of my brother Christian.

To root the project, we carefully selected a polyculture farm, with a lot of biodiversity, alternating old vines, olive and almond trees, where we planted the varieties we were interested in. A farm worked following my brother's philosophy of biodynamic and regenerative farming.

But it was not until the DOQ Priorat promoted the new cataloguing of the wines "The names of the Earth" that a mishap, such as the impossibility of including grapes from vines less than 7 years old in the Manyetes (Vino de Paraje) and in the Clos Mogador (Classified Vineyard), gave us the opportunity to make Gratallops Vi de Vila Rosat a reality.

The red Grenache, the base, gives us the Mediterranean character, the reflection that we are from the south, making it a voluminous and unctuous rosé. Cariñena, with its freshness, gives us the acidity and softening of fruit and alcohol content. And finally, the Macabeo, which will serve as the backbone to withstand the long ageing in wood and the subsequent years in the bottle. The result of the choice of these varieties and a long fermentation and ageing with indigenous yeasts, in an old wood foudre impregnated with the memory of the previous vintages, has been a complex wine, with salinity and bitter touches that make it a long wine in the mouth that invites to a good meal and to enjoy it.

Discover that the world of rosé wine can be exciting.

**René i Christian Barbier Meyer**

VI DE VILA  
GRATALLOPS

Vintage 2021

An exceptionally different vintage.

In the first week of the year, a heavy snowfall left a seasoning that lasted throughout the year with light rains every month. After a year of good rainfall that helped to maintain good reserves in the soil. The vegetation cover provided food and shelter for biodiversity, an ally in pest control. The high summer temperatures helped to keep vine diseases at bay. The vineyard arrived very full of vegetation, with 30% more grapes, allowing a good ripening that completely changed the concentration to which we were accustomed. The wines were able to reach balance much more easily while maintaining good minerality and acidity, bringing freshness and elegance to all of them.

The most abundant year in history. A vintage that reflects the weather more than the winemaker.

**René Barbier**

VI DE VILA  
**GRATALLOPS**  
**PRIORAT 2021**  
DENOMINACIÓ D'ORIGEN QUALIFICADA ROSAT



**NAME:** ROSAT MOGADOR VI DE VILA 2021

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

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

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

**TEL:** +34 977 839 171

**WINE PRODUCED FOR THE FIRST TIME**  
**IN:** 2021

**FACILITIES:** Specialised in small  
winemaking and ageing of wine

**APELLATION:** Priorat D.O.Q

**TYPE OF WINE:** Rosé reserve

**ORIGIN OF GRAPES:** family owned  
vineyards in Gratallops

**PRODUCTION:** 3.600 bottles

**DISTRIBUTION:** National and  
International (Europe, USA, China, Japan,  
Australia...)

**GRAPE VARIETIES:** 60% red Garnatxa, 20  
% Carinyena, 20 % Macabeo

**FERMENTATION:** in oak barrels and vats,  
only autochthonous yeasts.

**AGEING:** 12 months in 1.200 l. vats and 6  
months in stainless steel vats

**BOTTLED:** MAY 2023

**ETHANOL:** 13,0 %

**TARTARIC ACIDITY:** 5,1 g/l

**VOLATILE ACIDITY:** 0,51 g/l

**TOTAL SULFUR DIOXIDE:** 96 mg/l

**RESIDUAL SUGARS:** 1,3 g/l

**TYPE OF BOTTLE:** Bordeaux