

# CLOS MOGADOR "MANYETES"

2022

## Country

Spain

## Region

Priorat

## Varietal

Carignan

## Winemaker

René Barbier III, Sara Perez &  
René Barbier IV

## Alcohol Content

13.5%

## Total Sulfur

55 mg/l

## Residual Sugar

0.2 g/l

## Acidity

4.5 g/l



## HISTORY

Located in the tiny village of Gratallops, Clos Mogador was founded in 1982, by René Barbier (III), one of the pioneers of the appellation. Barbier and three other families (together make La Vinya del Vuit) began to transform the district in the 1970's; bringing in classic varieties and modern winemaking techniques evolving into the production of exceptional wines and earning the and the promotion of Priorat to a DOCa; the highest wine category in Spain.

In 2009, a new more granular categorization called 'Vi de la Vila,' (village wines) was designated in Priorat. Mogador's wines are now known as as Vi de la Vila Gratallops.

## VINIFICATION and MATURATION

50% whole cluster, 30% carbonic maceration; 40 days total maceration, indigenous yeasts. Élevage of 20 months in 2000L French and Austrian oak barrel. The Barbiers purchased a few new oak foudres accounting for approximately 20% new oak inclusion in 2022. Aged one year in bottle prior to release. Total production 375 12-pack cases.



## VINEYARD

This single vineyard site is 10h, southern facing, steep, terraced slopes only harvestable by hand. The soil is primarily decomposed licorella. 70-100 year old vines. Biodynamically farmed with the assistance of a mule-drawn plough.



## TASTING NOTES

Aromas of graphite, dark berry fruit and an earthy touch, hints of smoked meats too, and a surprisingly light palate, only medium-bodied, with an ethereal quality to it but very energetic. It has the dusty texture of the Priorat schist. (Wine Advocate - May 2025)



## FOOD PAIRING

Grilled pork, duck confit, grilled lamb chops, mushroom risotto, Pissaladière, 3-month old Manchego and other semi-hard cheeses.

## PRESS

