

# CLOS MOGADOR "MANYETES"

2018

## Country

Spain

## Region

Priorat

## Varietal

Carignan

## Winemaker

René Barbier III, Sara Perez & René Barbier IV

## Alcohol Content

14%

## Total Sulfur

65 mg/l

## Residual Sugar

0.6 g/l

## Acidity

No data



## 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 varietals 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

40 days total maceration, indigenous yeasts. Élevage is 50% in barriques and 50% in foudres for 18 months before assemblage and bottling. Aged one year in bottle prior to release. Total production 291 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



Not as concentrated as it has been in some warmer years; it's definitely fresher, the wine with more marked minerality, black stones, graphite and wet slate. This has abundant tannins and some earthy sensations. It's a powerful wine with some rusticity and a strong personality. (Wine Advocate - December 2020)

## FOOD PAIRING



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