

CLOS MOGADOR "MANYETES"

2019

Country

Spain

Region

Priorat

Varietal

Carignan

Winemaker

René Barbier III, Sara Perez & René Barbier IV

Alcohol Content

15%

Total Sulfur

52 mg/l

Residual Sugar

0.3 g/l

Acidity

5.7 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 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 2000l neutral oak vat 18 months before bottling. Aged one year in bottle prior to release. Total production 233 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



Despite the ripeness, concentration and 15% alcohol, the wine comes through as neatly balanced. It's full-bodied and powerful, with energy and fine but abundant tannins. This should be long lived. This represents Priorat in its more pure expression. (Wine Advocate - September 2022)

FOOD PAIRING



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

PRESS

