

CLOS MOGADOR "MANYETES"

2021

Country

Spain

Region

Priorat

Varietal

Carignan

Winemaker

René Barbier III, Sara Perez &
René Barbier IV

Alcohol Content

13.5%

Total Sulfur

85 mg/l

Residual Sugar

0.8 g/l

Acidity

5.1 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

30% whole cluster, 40 days total maceration, indigenous yeasts. Élevage: 33% in amphorae and the remainder in neutral oak foudres for 18 months before bottling. Aged one year in bottle prior to release. A new approach to Manyetes. Total production 425 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



It has notes of blood, iron and soil and is balanced while keeping the personality. There is a note of freshness, reminiscent of tomato vine, that emerges with time in the glass.

(Wine Advocate - May 2024)

FOOD PAIRING



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

PRESS

