

CLOS MOGADOR "MANYETES"

2023

Country
Spain

Region
Priorat

Varietal
Carignan

Winemaker
René Barbier III, Sara Perez &
René Barbier IV

Alcohol Content
14.5%

Total Sulfur
67 mg/l

Residual Sugar
0.4 g/l

Acidity
4.3 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

50% whole cluster, 30% carbonic maceration; 40 days total maceration, indigenous yeasts. Élevage of 6 months in 2000l French and Austrian oak barrel and 10 months in concrete amphora. Aged one year in bottle prior to release. Total production 133 12-pack cases.

VINEYARD



This single vineyard site sits at 250m, is 10h large, 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



The second vintage of extreme drought cost more than half of the vintage. Loss of almond trees and vines. However, the wine proves its resilience; a more focused concentrated expression, but still "with high vibration". -René Barbier III

FOOD PAIRING



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