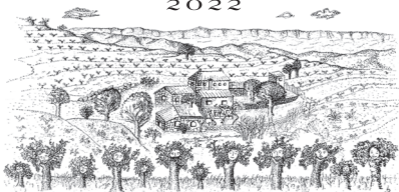


CLOS
MOGADOR

VINYA CLASSIFICADA

GRATALLOPS

2022



PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA



VINYES EN
PROPIETAT
DES DE 1979

Clos Mogador

F^{LLA} BARBIER MEYER

www.closmogador.com



Paula Bosch

Sommelier of the year 1988; Gault Millau Germany awards the title for the first time, Head Sommelier Tantris, Munich (1991-2011); 2006 Meininger Award in Excellence of Wine & Spirit; 2023 Bavarian Order of Merit.

CLOS MOGADOR

2022

Every legend, even that of a winery, has its beginning at some point in its history, as is the case in the winery CLOS MOGADOR, in Gratallops near Tarragona.

Its founder, René Barbier Senior, started the project in the Spanish wine region of Priorat in 1979 with a few friends in the middle of a desert-like, barren, steep and rocky region, unaware of what would become of it.

The legend of René Sr. lives on. He has long since passed the winery on to his sons René Jr. and Christian, and he is happy with the project they have jointly managed to create and which he continues to enjoy every day. A project of invaluable value for all of us. Above all, he has contributed to the revival of the unique Priorat region. He continues to make wines with his children and friends in both Priorat and Montsant and is considered a living legend among the best wine producers in Spain and the world.

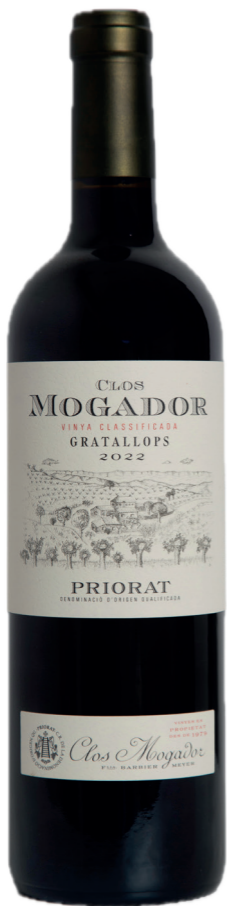
My first contact with a bottle of Clos Mogador was in Switzerland, with a wine freak, in 1997. It was the 1994 vintage, which I later included in my Tantris wine list, and from there I planned my first trip to Priorat. It was a real adventure to travel through this mountainous wine region in a jeep.

I tasted the Clos Mogador 2022 a few days ago, the colour was a deep dark red in the centre, lightening slightly towards the rim of the glass. Radiant and sparkling like a red crystal ball. I followed the evolution of its aroma for more than two hours, until the bottle was almost empty. Its broad aroma surprised me with its diversity and depth. First I discovered blue, red and black berries; blueberries, blackberries, even currants. Also flowers like dark roses, lilies and violets. The spicy notes of bay leaf, cloves, juniper and Madagascar pepper are exciting and quickly evoke a recipe for hare, wild boar stew or venison steak with red cabbage. Then comes into play a young, very demanding tannin, fresh fruit acidity, dense texture and pronounced length on the aftertaste. The mouthfeel is certainly still very very fresh and youthful, and requires time to reach greater maturity. You should invest in this wine, it is well worth it!

2022

CLOS MOGADOR

VINYA CLASSIFICADA



NAME: CLOS MOGADOR

WINERY: CLOS MOGADOR, S.L. (1979)

ADDRESS: Camí Manyetes s/n 43737
GRATALLOPS

TEL.: 977 83 91 71

E-MAIL: closmogador@closmogador.com

ESTATE FOUNDED: 1979

FACILITIES: specialitzed in small scale
winemaking and ageing of wines.

ORIGIN OF GRAPES: Estate only: CLOS
MOGADOR.

AVERAGE PRODUCTION: 30.000 bot.

DISTRIBUTION: National and International
(Europe, US., China, Japan, Austràlia...)

APPELLATION: Priorat D.O.Q.

GRAPES: 45% garnatxa negra,
29% carinyena, 16% syrah, 10% Cabernet
Sauvignon.

SIZE OF VINEYARD: 20 ha.

ALTITUDE: 350 meters approx.

ELABORATION: Only indigenous yeasts 30%
stems. Maceration for 35-65 days.

AGEING: 100% in 2.000 litre foudre for 18
months.

BOTTLED: End of june 2024.

ETHANOL: 14%

TARTARIC ACIDITY: 4,9 g/l

VOLATILE ACIDITY: 0,81 g/l

TOTAL SULPHUR DIOXIDE: 64 m/l

RESIDUAL SUGARS: 0,30 g/l

TYPE OF BOTTLE: Bordeaux.