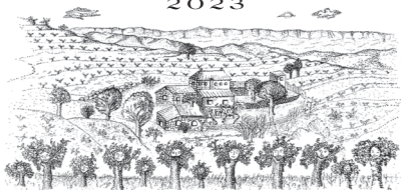


CLOS  
**MOGADOR**

VINYA CLASSIFICADA

GRATALLOPS

2023



**PRIORAT**

DENOMINACIÓ D'ORIGEN QUALIFICADA



VINYES EN  
PROPIETAT  
DES DE 1979

*Clos Mogador*

F. LLA. BARBIER MEYER



Foto (Lobo Altuna)

## RODRIGO BRISEÑO

Head Sommelier at Disfrutar, Barcelona

# CLOS MOGADOR

## 2023

The first time I had the opportunity to visit Clos Mogador was the same day I discovered Priorat for the first time. I remember being deeply struck by the feeling that this was an area frozen in time. Small and arid, Gratallops conveyed a warmth and hospitality that is difficult to describe, with its stone houses blending into the landscape.

Once inside the winery, I was particularly impressed by the old press located at the entrance, which, to my amazement, was still being used for winemaking at the time and continues to be used today. It felt like entering an artist's home, welcomed with genuine generosity and warmth.

Thanks to the proximity of the winery to the vineyard, we were able to visit the vineyard in an old, rustic and sturdy off-road van, as austere and honest as the wines of Priorat.

Once there, it is impossible not to be moved by the incredibly shaped, rigid and twisted vines, which look like sculptures supporting the weight of a monument steeped in history. They are surrounded by Mediterranean herbs that sprout wildly and freely among them. That image, and the emotion it generates, allowed me to begin to colour a 'picture of Priorat' in my mind, linking pieces that help to understand the beauty of the imperfection of its wines and, at the same time, to be seduced by their authenticity and marked personality.

2023 vintage was a year of great challenges: intense heat, water shortages, very low yields and unpredictable harvests.

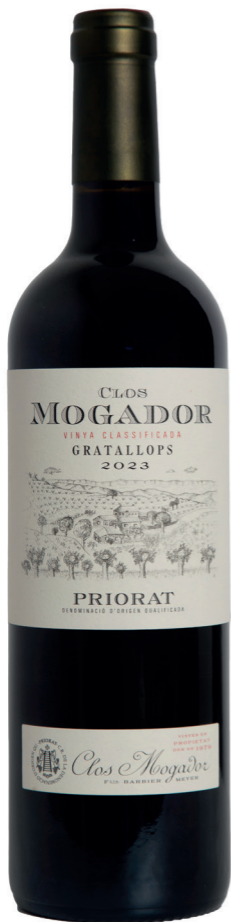
Despite this, the wine displays a nose that is very typical of the region, full of black fruit, blackberries and elements that clearly evoke the Mediterranean. It is particularly interesting to observe its evolution in the glass: after almost an hour, the wine gains freshness compared to the start and a mentholated finish reminiscent of bay leaves appears. On the palate, it is rich, deep and generous, reflecting the warmth of the vintage, but without ever feeling heavy. The texture marked by the licorella is very present, along with an aftertaste of Mediterranean herbs that reappears, finding a very good balance. The liveliness typical of its youth is evident, but everything points to this being a great vintage.

Thank you, Rene

2023

# CLOS MOGADOR

VINYA CLASSIFICADA



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

**ADRESS:** Camí Manyetes s/n 43737

GRATALLOPS

**TEL.:** 977 83 91 71

**E-MAIL:** closmogador@closmogador.com

**ESTATE FOUNDED:** 1979

**FACILITIES:** specialized in small scale winemaking and ageing of wines.

**ORIGIN OF GRAPES:** Estate only: CLOS MOGADOR.

**AVERAGE PRODUCTION:** 22.800 bottles.

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

**APPELLATION:** Priorat D.O.Q.

**GRAPES:** 47% garnatxa negra, 32% carinyena, 14% syrah, 7% Cabernet Sauvignon.

**SIZE OF VINEYARD:** 20 ha.

**ALTITUDE:** 350 meters approx.

**ELABORATION:** Only indigenous yeasts 40% stems. Maceration for 35-65 days.

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

**BOTTLED:** In mid-July 2025.

**ETHANOL:** 14,5%

**TARTARIC ACIDITY:** 4,7 g/l

**VOLATILE ACIDITY:** 0,78 g/l

**TOTAL SULPHUR DIOXIDE:** 56 m/l

**RESIDUAL SUGARS:** 0,30 g/l

**TYPE OF BOTTLE:** Bordeaux.