

MANYETES

VI DE PARATGE
GRATALLOPS
2023



PRIORAT
DENOMINACIÓ D'ORIGEN QUALIFICADA



VINYES EN
PROPIETAT
DES DE 1979

Clos Mogador
F. LA BARBIER MEYER

www.closmogador.com

Manyetes' adventure begins in 1999 and lasts until today. Its evolution has been impressive. We started off making a wine for a Belgian friend of ours, Luc van Iseghem. He had a vineyard in the area called Manyetes within the subzone of Gratallops, his wine was named Clos Manyetes and so he registered this name.

It was a 6-hectare plot which we planted with Grenache, Syrah and a bit of Cabernet. In order to improve this wine more quickly, in 1974 we rented the adjoining Carignan plot planted on slope.

Somewhere along the timeline, each grape plantation was vinified under the brand name of Solertia by another owner. Except the Carignan plot which Clos Mogador rented and from which produced the first **Vi de Vila**¹ de Gratallops (vintages 2007 till 2017). In 2018, knowing the great potential of this area, Clos Mogador bought the plot, together with another adjacent one, planted around 1961/62 and evidently also acquired the brand name Manyetes (around 5 hectares).

We are well aware that pursuing this project is an irrational and emotional decision, since the vineyard has a very low yield and is subject to very extreme climate conditions. But on the other hand this vineyard expresses, like no other place does, the transparency of its terroir and therefore it provides a unique and exceptional wine.

Our aim is that Manyetes wine, from 2018 onwards, becomes a **Vi de Paratge**², that is to say Wine from a Defined Small Area so that, later on, it can achieve the category label of **Gran Vi de Vinya Classificada**⁴ or Great Wine from a Classified Vineyard.

Obviously we will let other *Vi de Paratge* arise in Manyetes with us, since this area, with a proper control, will come to identify with the authentic harmonic potential of Priorat.

René Barbier Ferrer

1. **Vi de Vila**. An identified and limited area within the territory of DOQ Priorat under the nomenclature "Vi de Vila".

2. **Vi de paratge**. An identified and limited area within the territory of "Vi de Vila" under the name of the correspondent place (*paratge*).

3. **Wine from a Classified Vineyard**. Vineyards identified and delimited within the territory of the DOQ Priorat which makes up an homogeneous geographic unity.

4. **Great Wine from a Classified Vineyard**. Old vineyards identified and delimited within the territory of the DOQ Priorat which makes up an homogeneous geographic unity.

MANYETES

2023

After an agonising end to 2022 due to extreme drought, 2023 began in the same way, with no rain, and the plants reacted wisely by conserving energy. They produced few flowers, which would become grapes in the future. Time passed with no changes, without rain, reaching maturity at the end of August which, although early, was almost perfect. We then decided to harvest. I truly believe that the key to the quality of this vintage is having harvested early. We were able to rescue the energy that the plant had been able to store up to that point, and I doubt it could have sustained it any longer. As I said, although early, this is a vintage with round and pleasant tannins, which shows a certain maturity.

Manyetes 2023, a year of low production, clearly represents a year of extreme suffering, leaving us with wines that are concentrated but very pleasant, with the surprise of their high vibration. In short, a very good year. I hope you enjoy it.

René Barbier Meyer,
Clos Mogador Winery Winemaker

2023 MANYETES

VI DE PARATGE GRATALLOPS

WINERY: CLOS MOGADOR S.L. (1979)

ADDRESS: Cami Manyetes s/n 43737 GRATALLOPS

TEL.: +34 977 839 171

E-Mail: closmogador@closmogador.com

WINE ELABORATED FOR THE FIRST TIME IN:

1999

FACILITIES: specialized in small scale winemaking and ageing of wines

TYPE OF WINE: Reserve

AVERAGE PRODUCTION: 1.600 bottles

DISTRIBUTION: national and international (Europe, U.S, China, Japan, Australia...)

APPELLATION: D.O.Ca. Priorat

GRAPES: 100% Carignan

SIZE OF VINEYARD: 3,5 hectares

ALTITUDE: 250 meters approx.

TYPE OF OAK: Only native yeasts. 40%rapa.

AGEING: 6 months in 600 l. oak barrels and 10 months in concrete amphora.

BOTTLED: July 2025

ETHANOL: 14,5%

TARTARIC ACIDITY: 4,30 g/l

VOLATIL ACIDITY: 0,96 g/l

TOTAL SULFUR DIOXIDE: 67 mg/l

RESIDUAL SUGARS: 0,40 g/l

TYPE OF BOTTLE: Bordeaux

