

SERVING INSTRUCTIONS/ADVIES OM TE SERVEREN

By decanting a wine, you are eliminating the solid particles which are in a wine, known as sediment. Evidently this practice is normally reserved for older vintage wines.

It is important to follow some words of advice:

As these wines tend to be fragile, it is important you carry the wine to the place it will be tasted (at a temperature of 16°C) two days before tasting, stand it upright so that the sediment falls to the bottom of the bottle and not move it again until it is uncorked.

Uncork the wine without shaking the bottle and decant it in one go until you get down to the sediment. A candle will help to see when you reach the sediment. Wines of a certain age do not need to breathe after decanting. It is important you drink and enjoy them immediately.

In the case of our wines, it is probable that they develop sediment early on as we do not filter our wines. We believe that this practice tires the wine and impoverishes the vintage, stripping the vintage of its quality and freshness.

We make and age our wines based on the use of a high quality grape which does not need any chemical winemaking techniques. Successive rackings during aging help to clean our wines, leaving them brilliant and pure. We carry out these processes at the precise moment according to the moon calendar. We do not pasteurise our wines as we want a living product. We want our wines to continue to develop in the bottle over the subsequent years.

The second reason we decant our wines is to oxygenate our wines so that the any reductive wine aromas blow off. Some of our wines, especially Clos Mogador need to breathe to assure an explosive tasting experience.

Some grape varieties such as Syrah are reductive and by letting the wines breathe during serving will help. Our wines are profoundly natural and so we use winemaking techniques in the absence of oxygen as much as possible so as not to damage the wines. This means that in order to fully taste our wines, the consumer needs to give back some of the oxygen we have "stolen".

Manyetes Vi de Vila de Gratallops

Only decant if there is some sediment

Do not decant younger vintages

Recommended serving temperature: 16°C

Nelin Our White wine

If it is still young, decant it to let it breathe for about 10 minutes

If it is between 4 and 7 years old, decant for 20 or 30 minutes

Recommended serving temperature: 16°C

Clos Mogador Vi de Finca ? D.O.Ca. Priorat

This is the most complex of our wines so decant if it is a young vintage for between 30 min and 2 hours

From 5 to 8 years, decant for between 4 and 5 hours

With Clos Mogador vintages of 20 years or more, please consult a knowledgeable sommelier.

Or write to us at the winery: closmogador@closmogador.com

Recommended serving temperature: 16°C

A bottle of Clos Mogador can easily be drunk up to a whole week after opening without losing any of its magic.