



PROPIEDAD **NELIN**

PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

Nelin is the result of two parallel souls -the balance between the feminine and the masculine side in its youth culminating in the true expression of Priorat at its best.

A renowned Catalan journalist recently wrote: “Today, Catalunya is represented by some great chefs and by the wines of Priorat.

We were aware that it would be difficult to marry our rich, powerful red wines to some of the newer recipes so we hope that Nelin proves an ideal partner.

The Grenache is evocative of the parched hills on mineral slate where the spicy quince flavours are in evidence.

The Macabeu has adapted beautifully to our climate, planted close to small streams, which impart delicate orange flower aromas.

The Escanyavelles lends its solid structure to the wine and ensures a lengthy future to the wine due to its tannins and acidity. At the same time, this little stranger reminds us of the longstanding association of the Barbier family with France!

René Barbier Ferrer

PROPIEDAD NELIN 2019

«WHITE PRIORATO»

Nelin is how our family interprets a Priorat white wine.

In Nelin we play with skins, inspired by the old «brisats», working with indigenous yeast, fermentations longer than 6 months, aging period of more than 15 months and using all kinds of materials, starting the first phase with woods, then followed by cement vats, clay pots and even some stainless steel in the end.*

Lately we are very excited reintroducing unique autochthonous varieties such as the “trepat blanc” or the “cartoixà”.

René Barbier Meyer

(* Fermentations with skins)



PROPIEDAD NELIN 2019

NAME: NELIN

WINERY: CLOS MOGADOR S.L. (1979)

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WINE ELABORATED FOR THE FIRST TIME IN:
2000

FACILITIES: specialized in small scale winemaking
and ageing of wines

TYPE OF WINE: white crianza

APPELLATION: Priorat D.O.Q.

ORIGIN OF GRAPES: 5,8 hectares in 4 plots

AVERAGE PRODUCTION: 6.880 bottles

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

GRAPES: base white grenache and macabeo

SOIL: "Licorella" (slates)

VINYARD CONTOURS: terraced mountain slopes
between 350 and 500 meters in altitude

FERMENTATION PROCESS: oak barrels and
wooden vats, with autochthonous yeasts

AGEING PROCESS: 12 months in 1,200 l. oak
barrels and 6 months in stainless steel vats

BOTTLED: June 2021

ETHANOL: 14 %

TARTARIC ACIDITY: 4,8 g/l

VOLATILE ACIDITY: 0,64 g/l

TOTAL SULPHUR DIOXIDE: 52 mg/l

TOTAL SUGARS: 1 g/l

TYPE OF BOTTLE: Bordeaux

PH: 3,23



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