



**CLOS MOGADOR**  
VI DE FINCA QUALIFICADA  
**Clos Mogador Manyetes**



The Manyetes vineyard covers 10 ha and is situated in the most arid and poor soil in Gratallops. Manyetes is an exciting, passionate challenge with nature, the difficult and unique terroir imparting the pure essence of Priorat.

**Production Area:** Priorat

**Soil:** Licorella or fine schist

**Grape Variety:** 90% Carignan and 10% Grenache. The Carignan forms the powerful backbone of the wine and the Grenache adds some softness to this graceful wine. The result is a delicate and sophisticated blend from a rather unique and harsh environment. Manyetes is the authentic Priorat terroir turned into wine.

**Vinification and Ageing:** The grapes were harvested in September, pressed very gently in an olive press and fermented with their own indigenous yeast. Aged in 50% 1st fill and 50% 2nd fill oak barrels from the best European sources over 16 months and before bottling.

**Tasting Notes:** Deep garnet color with some hints of violet on the rim. Fresh nose with some minerality and ripe forest fruits and spices. On the palate it is rich with ripe fruits such as cherry and blackberry, textured and intense, with a good acidity and a freshness in the mouth. An impressive long finish with sweet minerality. Surprisingly fresh.

**Pairing Notes:** This Manyetes is primarily a wine to be enjoyed with game (wild boar fillet, saddle of venison, partridge with cabbage, guinea fowl stew), but it also goes wonderfully with Catalan cuisine in its great diversity (rabbit with saffron rice, roast pork with orange, sauteed veal with olives and anchovy sauce, braised beef cheeks in Priorat, lentils with pork ribs.)

**Awards:**  
"Wine Advocate": 90 points

**90** pts

