

Spain > Catalonia > Priorat > Clos Mogador ORGANIC, BIODYNAMIC

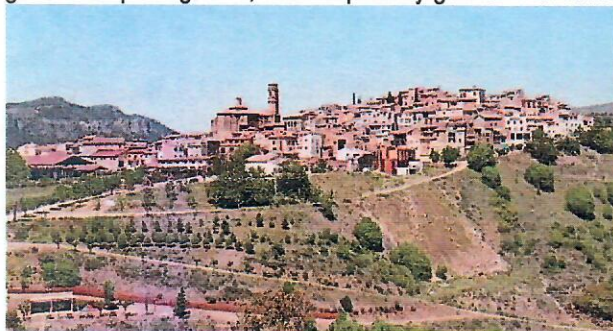
Clos Mogador located in the tiny village of *Gratallops*, the heart of the Priorat Renaissance, one of the Best Wine regions in Spain. The estate was founded in 1982, by René Barbier (III), one of the pioneers of the rediscovery of this gem of a district. Barbier and a few others began to transform the district in the 1970's, bringing in classic Mediterranean varietals and modern winemaking techniques. This led to the production of rare and exceptional wines, and the promotion of Priorat to a DOCa, the highest wine category in Spain. As of 2009, the DOQ Priorat allows a new more specific categorization called 'Vi de la Vila,' Village Wine, wines designated by the specific village of origin. *Mogador's* wines qualify as Vi de la Vila Gratallops.

Clos Mogador's vineyards cover 13 hectares, all on the famed Licorella soils that define the region. About half is planted in 80-year-old Carignane, the rest in younger plantings of Cabernet Sauvignon, Garnacha, and Syrah.

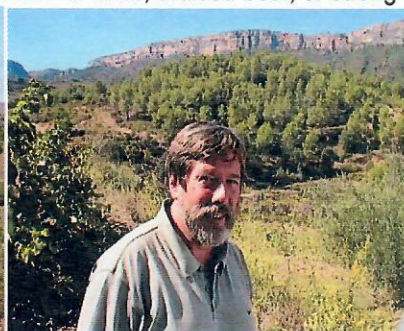
Clos Mogador Vi de la Vila Gratallops "Manyetes" - This wine comes from a *single vineyard* site (*Manyetes*) in the village. The vineyard covers approximately 25 acres faces south across a steep, terraced slope. The soil is very poor, the vines stressed, and the yields extremely low. The wine is 100% Carignane from approximately 70-year-old vines.

The grapes are hand harvested and then pressed in an antique olive press, which only extracts about half the juice of a traditional wine press. The wine is then fermented using its own *indigenous yeasts*, then aged for 18 months in 300-Lt French oak barriques before bottling. Total production is about 400 cases annually. <http://clos-mogador.ch/en/index.html>

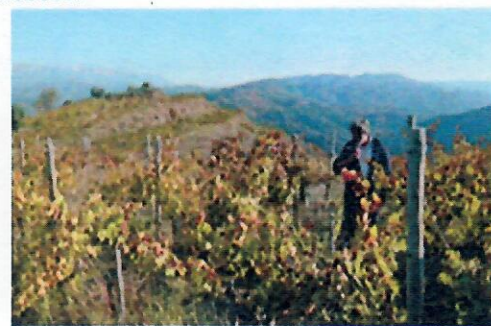
On the nose the wine exhibits wet slate, graphite and peat mixed with blueberries, violets, cocoa, and licorice. The palate is harmonious and rustic at the same time, with soft tannins and bold fruits notes of blackcurrant, plum and fig, topped with hints of cinnamon and licorice. This is a great food pairing wine, it will especially go well with roast rack of lamb, braised beef, or strong cheeses.



The village of Gratallops, pop 228 (2018)



René Barbier III



René Barbier in its domain Clos Mogador

www.jancisrobinson.com/articles/priorats-vi-de-vila-under-the-microscope

- 2015 Clos Mogador 'Manyetes' Vi de Vila Gratallops Priorat DOCa, Spain
- Gratallops Intense, deep, and magnificent wines. Great clustering of wineries devoted mainly to Garnatxa. Slightly warmer than Porrera.
- Vi de Vila tasted: 13
- Other wines from Gratallops: 10
- Average rating of the village: 16.56
- Top-rated producers: Cal Batlet – Celler Ripoll Sans, Álvaro Palacios, Clos Mogador, Saó del Coster, Clos Figueras, Mas Martinet Viticultors, Trossos del Priorat

VI DE VILA GRATALLOPS *Clos Mogador, Manyetes Vi de Vila 2015 Priorat*



Single varietal of Cariñena (Carignan). *Manyetes* is the name of the plot where the grapes come from. Steeply sloping slate hillsides set up on poor soils in the Gratallops area. 18 months' ageing in 300-litre barriques from the best European woods. Bottled June 2017, limited production of 4,500 bottles.

René Barbier III is well known in Priorat; he bought his first vineyard in 1979. He comes from a French caste of winemakers whose origins can be traced back to 1200. Tasted blind. Fresh and fleshy. The fruit is intense, and the nose really opens showing cherries, plums, floral and spicy notes. I am quite impressed by its freshness, deepness, and purity. Great precision, integrated tannins and quite delicate despite its fruit charge. Vibrant and refined wine. (FC) 14.5% Drink 2018 – 2025

www.wine-searcher.com/find/clos+mogador+manyetes+vi+de+vila+gratallops+doca+priorat+catalonia+spain/2015?Xprice_set=CUR&Xshow_favourite=N

