

Clos Mogador

By [Josh Reynolds](#)

2011 Clos Mogador Nelin Blanco Priorat

(\$60) (a blend of viognier, garnacha blanca and pinot noir, which gets no skin contact): Light yellow. An intensely perfumed nose displays seductive aromas of tangerine, pear, peach and violet, along with a strong mineral overtone. Salty minerals and ginger brighten ripe citrus and pear nectar flavors, with honey and chamomile nuances adding depth. Finishes firm, dry and minerally, with outstanding focus, breadth and persistence. **92**

2011 Clos Mogador Priorat

(\$95) (a blend of garnacha, carinena, cabernet sauvignon and syrah): Opaque ruby. Captivating aromas of black and blue fruits, smoky minerals, incense and sexy oak spice. Impressively sweet and seamless, offering an array of berry fruit and floral pastille flavors underscored by juicy acidity. Finishes with smooth, palate-dusting tannins that fade quickly into the wine's plush, mineral-accented fruit. This wine continues to show more finesse and freshness of fruit that I recall from a decade past, with no loss of flavor intensity. **93**

(Europvin USA, www.europvin.com)

El Espectacle de Montsant

By [Josh Reynolds](#)

2011 El Espectacle de Montsant Monstant

(\$145) (all garnacha, from a vineyard that is reportedly over 100 years old): Inky purple. Explosive aromas of candied red fruits, incense, rose oil and Asian spices, with a bright mineral overtone. Stains the palate with intense raspberry liqueur and floral pastille flavors. For all this wine's building weight and power there's real finesse here. Sweet, seamless and energetic on the endless finish, which features silky tannins and a whiplash of juicy red fruit. **94**

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