

The Nittany Epicurean

by [Michael Chelus](#)

JUL

1

2017 Clos Mogador Nelin

Many moths have passed since we last enjoyed a wine made from fruit grown in Spain. Back in January, we enjoyed an excellent aromatic white wine made from fruit grown in Rías Baixas in northwestern Spain - the [2018 Cameron Hughes Wines Lot 654 Albariño](#). Today, we return to Spain for another white wine:



2017 Nelin produced & bottled by Clos Mogador S.L. (Gratallops, España).

This wine is composed of a base blend of garnacha blanco and macabeo. The fruit hails from the Priorat D.O.Q. The wine was aged for a year in oak barrels prior to bottling. It comes in at 14.5% ABV.

Here it is in the glass:



Another look:



One more:



The wine showed a straw color. Apple, lemon curd, honey, blood orange and hay all arrived on a nose that showed initial restraint. Apple, quince, orange zest, pithy lemon, peach and candied citron followed on the palate with the quince intensified as the wine opened up. The wine exhibited great acidity and minerality. It was light-bodied and demonstrated great length. This wine would do very well as an aperitif and would pair well with shrimp sauteed with garlic and white wine.

This wine* is distributed in the United States and can be purchased from retailers [such as this one](#) for \$62-\$64/bottle.

More to come from Clos Mogador!

~NE