

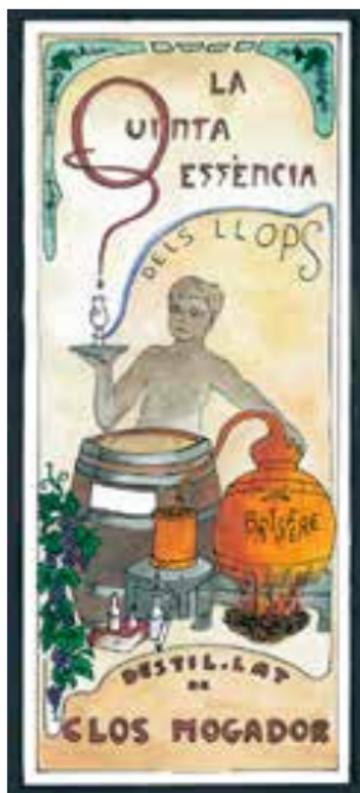


La Quinta Essència dels Llops

**DISTILLED FROM
CLOS MOGADOR LEES**

**DISTILLED FROM
CLOS MOGADOR WINE**

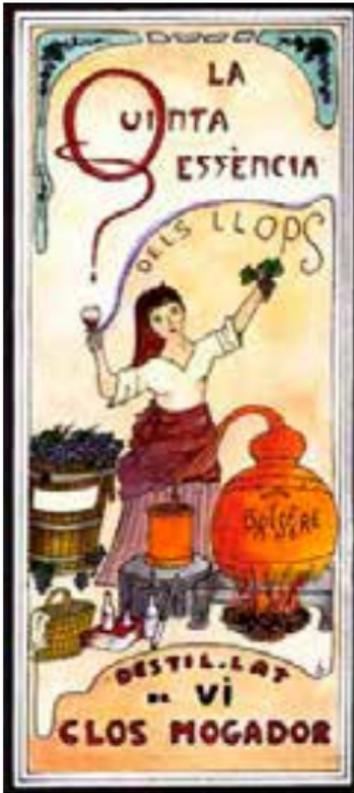
Camí Manyetes s/n • 43737 Gratallops
977 83 91 71 • closmogador@closmogador.com



Our wine lees are so beautiful and aromatic! We just couldn't resist the temptation and we have squeezed out all their quintessential qualities.

*René Barbier
Barbier-Meyer Family*

La Quinta Essència dels Llops **DISTILLED FROM CLOS MOGADOR LEES**. A spirit obtained from distilling the lees (solid particles which settle on the bottom of barrels during fermentation and ageing) in a Holstein distiller. The lees used come exclusively from our top CLOS MOGADOR wine.



During the grape harvest, our vineyard team headed up by our son, Christian, select the chronological ripening order of the grapes. Another group in the winery led by René (our eldest son) sort each and every berry before making our excellent wines. The grapes which are not selected for our top wines are made into a fruity wine. With this fresh, harmonious wine, we make our wine distillate.

René Barbier

Barbier-Meyer Family

La Quinta Essència dels Llops **DISTILLED FROM CLOS MOGADOR WINE**. A spirit obtained from distilling wine using a Holstein distiller. These wines have been fermented with grapes that didn't make the grade for our top CLOS MOGADOR wine.



Brand name: La Quinta Essencia dels Llops – Destil·lat de Lies de Vi.

Address: BRISFERE SL. Mas de les Punxes s/n. 43775 Marçà.

Legal Product Name: Wine Spirit produced according to EEC regulations CEE 1014/90 of April 24, 1990.

Ingredients used for this Wine Spirit: 42% at a temperature of 20°C and legally certified spring water. No sugar or any other chemicals have been added.

Container Description: 50cl green glass bottle, cork stopper sealed by a Food-safe capsule.

Observations: Produced and bottled by BRISFERE SL.

Production Method: Wine and wine lees are distilled in a copper still, fractionated by a copper multi plate column, condensed by a stainless steel refrigerator and then recovered in a stainless steel container. The full system is sealed by Custom & Excise authorities. Following checks by Customs and Excise, the spirit is slowly diluted over a minimum of 6 months.

Physical & Chemical Characteristics: Alcohol/a.b.v: 42%, Sugar: n/a, Dry Extract: n/a.

Colour: colourless.