

MANYETES



2008

VI DE VILA GRATALLOPS

PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA



ELABORAT, CRIAT I EMBOTELLAT PEL CELLER R.E. 7342/T

Clos Mogador

S.C.C.L.

GRATALLOPS - PRODUCT OF SPAIN
RED PRIORAT WINE - CONTAINS SULPHITES



75 CL.
14,5% VOL.

VI DE VILA GRATALLOPS

This is the name of a region of the territory of Gratallops in the Priorat. A daring venture where vines can barely survive given the poor soil of the region, the intense sunlight and the bleak exposure.

However, this is exactly what gives rise to the principal essence of Priorat!

In this parched area, arid and steeply sloping slate, are grown our Carignans - an extraordinary vineyard in an extraordinary setting.

With the idea of bringing a touch of femininity to the wines, we have also planted 30% of grenache.

Today, that work has paid off and visitors to the region can appreciate the vast horizon where the Ebro river gives from time to time out, a modicum of humidity - just enough to allow the vines to survive.

The final result is staggering - a harmonious blend of these noble grapes is completely at one with the terroir and gives us a wine with minerality, femininity, subtlety and complexity which gives our hearts joy.

Manyetes is, quite simply, the essence of Priorat transformed into wine.

René Barbier

THE RECOGNITION OF THE TERROIRS OF
PRIORAT HAVE PAVED THE WAY FOR THE
APPELLATION "VI DE LA VILA" GRATALLOPS, LIKE
THEY ALREADY DO IN BURGUNDY, FRANCE.
THE PRESTIGE OF THIS AREA HAVE NO LIMITS
AND "MANYETES" CANNOT ESCAPE THAT
DESIGNATION.

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“VI DE LA VILA” GRATALLOPS

Its color, intense deep red, still shows the purple hues of its current youthfulness.

Its aroma, intense and complex, is surprisingly deep. Subtle and persuasive, it initially evokes notes of ripe fruit (plums, currants, etc.) on a balsamic background. Gradually, as the wine's complexity is enhanced by aeration, mineral notes evoke the slate soil where this unique wine was born.

The initial sensation is unctuous, fresh, and fruity. Its velvety rich and ripe tannins caress the palate. Its persistent finish envelops the palate with rich aromas. A superb wine that will improve over the next 10 years.

Fernando Zamora Marín

Professor of the Faculty of Enology of Tarragona

University Rovira i Virgili

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NAME: MANYETES

CELLAR: CLOS MOGADOR S.C. C.L. (1979)

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43737 GRATALLOPS

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ESTATE FOUNDED: 1999

EQUIPMENT: specialized for small vinification and ageing

TYPE OF WINE: reserve

AVERAGE PRODUCTION: 8.000 bottles

DISTRIBUTION: international and national (Europe, U.S., China, Japan, Australia...)

CONTROL OF ORIGIN: Priorat D.O.Q.

VARIETY OF GRAPES: 70% Cariñena; 30% Garnacha

SIZE OF VINEYARD: 10 hectares

ALTITUDE: mountains of 350 meters

AGEING

TYPE OF OAK: from the best forests of Europe

TIME IN CASK: 16 months (40% in new cask and 60% of second vinification)

EMBOTTLED: may 2010

ETHANOL: 14,5%

TITRATABLE ACIDITY: 6,1 g/l

VOLATIL ACIDITY: 0,69 m/g

TOTAL SULFUR DIOXIDE: 55 mg/l

REDUCER SUGARS: 0,58 mg/l

pH: 3,4

TYPE OF BOTTLE: Bordeaux

CONSUMER PRICE: 50€ a 55€