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Manyetes' adventure begins in 1999 and lasts until today. Its evolution has been impressive. We started off making a wine for a Belgian friend of ours, Luc van Iseghem. He had a vineyard in the area called Manyetes within the subzone of Gratallops, his wine was named Clos Manyetes and so he registered this name.

It was a 6-hectare plot which we planted with Grenache, Syrah and a bit of Cabernet. In order to improve this wine more quickly, in 1974 we rented the adjoining Carignan plot planted on slope.

Somewhere along the timeline, each grape plantation was vinified under the brand name of Solertia by another owner. Except the Carignan plot which Clos Mogador rented and from which produced the first **Vi de Vila**' de Gratallops (vintages 2007 till 2017). In 2018, knowing the great potential of this area, Clos Mogador bought the plot, together with another adjacent one, planted around 1961/62 and evidently also acquired the brand name Manyetes (around 5 hectares).

We are well aware that pursuing this project is an irrational and emotional decision, since the vineyard has a very low yield and is subject to very extreme climate conditions. But on the other hand this vineyard expresses, like no other place does, the transparency of its terroir and therefore it provides a unique and exceptional wine.

Our aim is that Manyetes wine, from 2018 onwards, becomes a *Vide Paratge*<sup>2</sup>, that is to say Wine from a Defined Small Area so that, later on, it can achieve the category label of *Gran Vide Vinya Classificada*<sup>4</sup> or Great Wine from a Classified Vineyard.

Obviously we will let other *Vi de Paratge* arise in Manyetes with us, since this area, with a proper control, will come to identify with the authentic harmonic potential of Priorat.

#### René Barbier Ferrer

1. Vi de Vila. An identified and limited area within the territory of DOQ Priorat under the nomenclature "Vi de Vila".

2. Vi de paratge. An identified and limited area within the territory of "Vi de Vila" under the name of the correspondent place (paratge).

3. Wine from a Classified Vineyard. Vineyards identified and delimited within the territory of the DOQ Priorat which makes up an homogeneous geographic unity.

4. Great Wine from a Classified Vineyard. Old vineyards identified and delimited within the territory of the DOQ Priorat which makes up an homogeneous geographic unity.

## MANYETES 2021

An exceptionally different vintage.

In the first week of the year, a heavy snowfall left a seasoning that lasted throughout the year with light rains every month. After a year of good rainfall that helped to maintain good reserves in the soil. The vegetation cover provided food and shelter for biodiversity, an ally in pest control. The high summer temperatures helped to keep vine diseases at bay. The vineyard arrived very full of vegetation, with 30% more grapes, allowing a good ripening that completely changed the concentration to which we were accustomed. The wines were able to reach balance much more easily while maintaining good minerality and acidity, bringing freshness and elegance to all of them.

The most abundant year in history. A vintage that reflects the weather more than the winemaker.

René Barbier Meyer, Clos Mogador Winery Winemaker

# 2021 MANYETES









### VIDE PARATGE GRATALLOPS

WINERY: CLOS MOGADOR S.L. (1979)

ADDRESS: Cami Manyetes s/n 43737 GRATALLOPS

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WINE ELLABORATED FOR THE FIRST TIME IN: 1999

FACILITIES: specialized in small scale winemaking and ageing of wines

TYPE OF WINE: Reserve

AVERAGE PRODUCTION: 5.100 bottles

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

APPELLATION: D.O.Ca. Priorat

GRAPES: 100% Carignan

SIZE OF VINEYARD: 3,5 hectares

ALTITUDE: 250 meters approx.

AGEING

TYPE OF OAK: Only native yeasts. 40% rapa.

**AGEING**: one year in 600 l. oak barrels and 4 demijohns, and 8 months in demijohns.

BOTTLED: June 2023 ETHANOL: 13,5% TARTARIC ACIDITY: 5,1g/l VOLATIL ACIDITY: 0,79 g/l TOTAL SULFUR DIOXIDE: 85 mg/l RESIDUAL SUGARS: 0,8 g/l TYPE OF BOTTLE: Bordeaux