

CLOS MOGADOR

VI DE FINCA QUALIFICADA

2008



PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

VINYES EN PROPIETAT: ISABELLE I RENÉ BARBIER

75 cl

PRODUCT OF SPAIN

14,5% vol



ELABORAT CRIAT I EMBOTELLAT PEL CELLER

Clos Mogador
S.C.C.L.



R.E.: 7342 -T

43737 Gratallops · Espanya

RED PRIORAT WINE CONTAINS SULFITES



THOMAS SOMMER

Chef Sommelier

Gourmetrestaurant Lerbach-Nils Henkel
Schlosshotel Lerbach, Bergisch Gladbach

CLOS MOGADOR 2008

“Whoever has witnessed the sparkle in René Barbier’s eyes when he talks about his wines may just begin to understand the profundity of his Clos Mogador. Only a vintner, who pays careful attention to detail and is ambitious in the vineyard, is capable of creating such complexity and rich nuances in his wines. This is clearly understood when one is in the possession of a glass of aged Clos Mogador.

Vintages such as 1998 and 2001 are drinking extremely well at the moment. These wines, which were initially unbelievably big and compact, were hardly approachable when they were released. Today, they are ripe, elegant and overwhelm the passionate drinker with every sip. Tasting the 2008 Clos Mogador for the first time leaves me with this exact same impression.

How will it taste ten years from now? Its crimson colour is nearly opaque and its high viscosity shows the visual intensity of this wine. Smokiness, dark berries, spice – giving an impression of compactness before we even swirl the glass. With the help of some air, the berries seem to ripen. We’ve got blueberry, black cassis and pure black cherries. Added to this are hints of chocolate, liquorice, white pepper, cloves, lots of cinnamon and some gingerbread. Flowers and undergrowth get stronger while some sweetness reminds one of *Crema Catalana*. There is some oak, but it’s well integrated. In the mouth, the wine is complex, medium in alcohol and the tannin structure is massive, but not harsh. The aromas switch between dark chocolate, dark berries and intense spices with a long and vibrant play of aroma and spice.

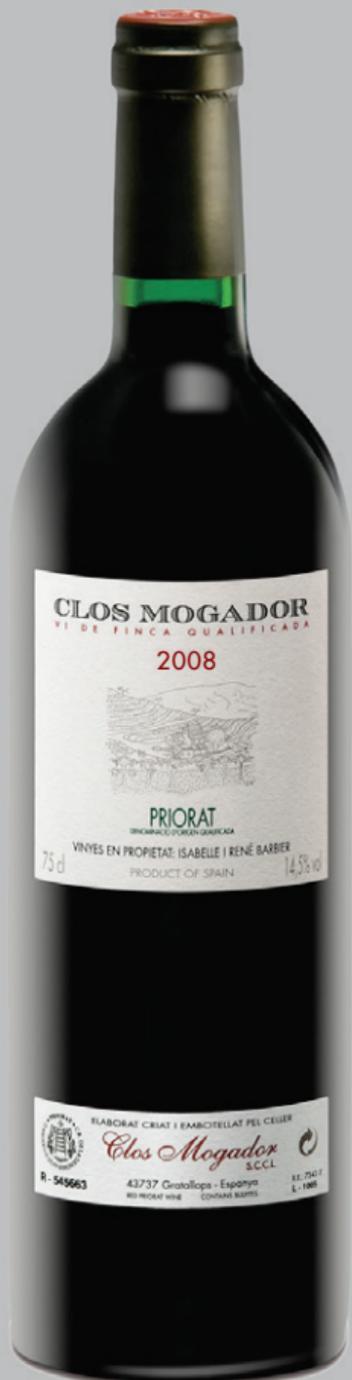
One is aware of the wine’s acidity, which is intense in combination with the spice. After a few years of ageing this wine will be well balanced and will provide you with joy over several years.

Dear René, once again we can be thankful for such a great masterpiece of Priorat wine. The pleasure you and your team are giving us with the Clos Mogador 2008 makes it worth all the effort!”

2008

CLOS MOGADOR

“VI DE FINCA QUALIFICADA”



NAME: CLOS MOGADOR

WINERY: CLOS MOGADOR S.C. C.L.

ADDRESS: Cami Manyetes s/n 43737
GRATALLOPS

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ESTATE FOUNDED: 1979

FACILITIES: specialized in small scale
winemaking and ageing of wines.

TYPE OF WINE: Reserve

ORIGIN OF GRAPES: Estate only: CLOS
MOGADOR

AVERAGE PRODUCTION: 30.000 bot. (2008)

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

APPELLATION: D.O.Q. Priorat

GRAPE S: 46% Grenache, 21% Carignan, 19%
Cabernet- Sauvignon, 14% Syrah

SIZE OF VINEYARD: 20 hectares

ALTITUDE: 350 meters approx.

AGEING:

TYPE of OAK: Best European Oak

TIME IN BARREL: 18 months in new 300L
barrels (60% new, 40% second year)

BOTTLED: June, 2010

ETHANOL: 14.5%

TITRATABLE ACIDITY: 6.0 g/l

VOLATILE ACIDITY: 0.62 g/l

TOTAL SULPHUR DIOXIDE: 48 mg/l

REDUCING SUGARS: 0.20g/l, **pH:** 3.5

TYPE OF BOTTLE: Bordeaux

RETAIL PRICE: from 55€ to 60€