



# NELIN

PRIORAT

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DENOMINACIÓ D'ORIGEN QUALIFICADA

Nelin is the result of two parallel souls -the balance between the feminine and the masculine side in its youth culminating in the true expression of Priorat at its best.

A renowned Catalan journalist recently wrote: "Today, Catalunya is represented by some great chefs and by the wines of Priorat.

We were aware that it would be difficult to marry our rich, powerful red wines to some of the newer recipes so we hope that Nelin proves an ideal partner.

The Grenache is evocative of the parched hills on mineral slate where the spicy, quince flavours are in evidence.

The Roussane has adapted beautifully to our climate, planted close to small streams, which impart delicate orange flower aromas.

The addition of the Viognier unites and consolidates the wine due to its understated exotic fruit qualities and its subtle ripe fruits.

The Pinot Noir lends its solid structure to the wine and ensures a lengthy future to the wine due to its tannins and acidity. At the same time, this little stranger reminds us of the long-standing association of the Barbier family with France!

René Barbier

## NELIN 2008

*Clos Nelin 2008 shows a mild golden yellow colour.*

*The aroma is intense, complex and seductive. We distinguish mild fragrances of apricot, lychee and grapefruit surrounded with a mineral background and reminiscences of flowers and honey.*

*The wine has a smooth, unctuous mouthfeel. Its well balanced acidity refreshes its structure making it intense and delicate. Its aroma enhances after passing through the palate leaving for a long time its reminiscence in our memory.*

Fernando Zamora Marín  
Professor of the Faculty of Enology of Tarragona  
Enologist of Clos Mogador



# NELIN 2008

**NAME:** NELIN

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

**ADDRESS:** Cami Manyetes s/n 43737  
GRATALLOPS

**E-MAIL:** closmogador@closmogador.com

**TEL:** 977.83.91.71.

**FAX:** 977.83.94.26.

**ESTATE FOUNDED:** 2000

**EQUIPMENT:** specialized for small finifications  
and ageing

**TYPE OF WINE:** white crianza

**CONTROL OF ORIGIN:** Priorat D.O.Q.

**ORIGIN OF GRAPES:** 5,8 hectares en 4 plots

**AVERAGE PRODUCTION:** 9000 bottles (in  
2009)

**DISTRIBUTION:** international and national

**VARIETIES OF GRAPES:** 51% garnacha white,  
13% macabeu, 8% viogner, 7% marsanne, 7%

pinot noir, 5% roussanne, 5% escanyavelles, 4%  
pedro gimenez

**SOIL:** schist

**AGEING**

TYPE OF OAK: fine grain, french

FERMENTATION: in tinas and casks

TIME IN CASK: 9 months in casks

**BOTTLED:** july 2009

**ETHANOL:** 14%

**TITRATABLE ACIDITY:** 6,1 g/l

**VOLATIL ACIDITY:** 0,46 g/l

**TOTAL SULFUR DIOXIDE:** 85mg/l

**REDUCED SUGARS:** 0,7g/l

**pH:** 3,07

**TYPE OF BOTTLE:** Bordeaux

**CONSUMER PRICE:** from 25 to 30 euros