



NELIN

PRIORAT

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

The Escanyavelles 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 Ferrer

NELIN 2013

A great vintage!

We are continuing with the same concept of wine. We work with skin contact, indigenous yeasts and 6-month-long fermentation times. These are coupled with a more than 15 month ageing period, using lots of different types of materials for keeping the wine in. We start the first phase with different types of wood.

This is then followed by cement vats, clay pots and even some stainless steel at the end. 2013 had a touch more backbone and body making this a great age-worthy vintage!

René Barbier Meyer



NELIN 2013

NAME: NELIN

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

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GRATALLOPS

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ESTATE FOUNDED: 2000

FACILITIES: specialized in small scale
winemaking and ageing of wines

TYPE OF WINE: white crianza

APPELLATION: Priorat D.O.Q.

ORIGIN OF GRAPES: 5,8 hectares en 4 plots

AVERAGE PRODUCTION: 6.000 bottles

DISTRIBUTION: international and national

GRAPES: base white grenache

SOIL: schist

VINYARD CONTOURS: terraced mountain
slopes between 350 and 500 meters in altitude

FERMENTATION PROCESS: oak barrels and
wooden vats, with naturally occurring yeasts

AGEING PROCESS: 16 month in wooden vats
and concrete tanks

BOTTLED: March 2015

ETHANOL: 14,5 %

TITRATABLE ACIDITY: 5,4 g/l

VOLATIL ACIDITY: 0,43 g/l

TOTAL SULPHUR DIOXIDE: 47 mg/l

REDUCING SUGARS: 1,5 g/l

pH: 3,19

TYPE OF BOTTLE: Bordeaux

RETAIL PRICE: ≈ 35,00€



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