

René Barbier, descendent of a renowned family of French winemakers came to the Priorat when the wines of the area were completely unknown. He was the first of a group of pioneers who made the New Priorats and has worked successfully towards recovering the region's unique terroir.

In 1979, he purchased a small plot of vineyard in the village of Gratallops which he planted with more Grenache, Carignan and some Cabernet Sauvignon and Syrah. This was the beginning of his Clos Mogador project. It also became Catalonia's first officially recognised "Vi de Finca" (roughly this is a single vineyard, domain bottled wine certification and is a very prestigious qualification in Spain) which has added to the DOCa. Priorat's fame. "Vi de Finca" guarantees that all grapes used to make the wine have been sourced exclusively from the Clos Mogador single vineyard for at least the last five years.

A few years later, René purchased a further 20 hectares in the guise of Manyetes (vi de vila Gratallops) and Nelin (a white wine). Forever obsessed by terroir, René strives to reveal the classic characteristics of this wine region and confesses that he has a weakness for Grenache.

Today, the vines in this exceptional Priorat microclimate cover less than 2,000 hectares (just under 5,000 acres.) Clos Mogador is a vast amphitheatre of crumbling slate. The vines are surrounded by mountains up to 1.200 metres high and the vineyard's lower extremes are lovingly caressed by the Siurana River. This river runs below a small hamlet of the same name that has a rich history, inspiring in the past some of the most daring Moorish legends.

This exceptional setting is capable of capturing the heart of any visitor. Words cannot describe one's emotions to find oneself in a vineyard whose fruit depends on the altitude, exposure to the sun and influence of morning dews. All of Nature's miracles combine to give birth to a wine, which goes by the name of Clos Mogador.

Harvested by hand (all our vineyards are) and we wait for optimum phenolic ripeness before we pick. The grapes are quickly taken to the winery in small 10kg crates and are put onto our double sorting tables (we sort first the clusters and then the berries).

The fermentation process begins with a spontaneous wild yeast starter culture (pied-de-cuve). This is followed by various pump overs and punch downs in order to achieve optimum extraction. The whole process is checked daily and temperatures are controlled so they do not reach excessive levels.

This process takes place in oak "foudres" (large oak fermenting vats) or in open 300 litre barrels.

The skin soak period is long (between 4 and 5 weeks) and we decide when to de-vat according to frequent tastings.

We then separate the free-run from the press wine and we wait for malolactic fermentation to start. After this, we rack the wine to French oak barrels where aging can take up to 18 months.

Once the wine has been bottled, we carefully watch as the wine evolves in the bottle.

Grapes: 49% de garnaxas, 29% carinena, 16% syrah, 10% cabernet sauvignon

Size of Vineyard: 20 ha | Soil: Slate | Appellation: DOCa Priorat | Aging: Only indigenous yeasts, 30% stems, maceration for 35–65 days | Type of Oak: from the best forests of Europe | Time in Barrel: 100% in 2,000 litre foudres for 18 months.

### **Clos Mogador 2020**

Average Production: 21.0000 bottles | Altitude: 250 meters approx. | Bottled: 2nd week of July 2022

My first introduction to the wines of Priorat took place almost 20 years ago, a few years before I spent time in the region and at a time when I was still relatively new to the world of wine. All I remember is power deep, dark fruit, and immense, brooding powerful wines. During my time there, I saw a different side of it: the elegance that balanced out this power and, more importantly, the incredible, soulful Catalan people and their dedication and hard work that went into growing the grapes and making wine.

The 2020 vintage, I am told, was a difficult vintage. In spite of the resulting lower-than-normal yields, there is no doubt that the move towards working with regenerative agriculture and promoting biodiversity in the vineyards creating more life and energy in the vineyards is paying off in the final product.

It was a lot of fun to taste this wine and keep going back to it throughout the course of an evening, each time discovering something new in the glass. Though youthful, this wine is extremely approachable and enjoyable now, fresh and bursting with ripe red and black berries. The texture is plush voluptuous, full and the tannins are firm but not overpowering. There is even a touch of leather, spice, and earth which balances out the fruit so beautifully. There is no doubt that this wine will become more complex with time. [Linda Milagros Violago](#) – [Sommelier restaurant CANLIS](#)

### **Clos Mogador 2017**

Average Production: 31.0000 bottles | Altitude: 350 meters approx. | Bottled: bottled 2nd week of July 2019

The 2017 Clos Mogador is a coupage of 46% Garnacha, 29% Cariñena, 15% Syrah and 10% Cabernet Sauvignon grown on exposed slate terraces which give the wine that renowned pure minerality for which Priorat is famed and which René father and son's vinification techniques bring to perfection. I have yet to find a wine that encapsulates a "terroir" so perfectly with that subtle fusion of fruits and nature.

The dense purply black colour of this vintage heralds an impressive bouquet which combines spiciness, smokiness and herbs with a nice touch of toast. In the mouth all these impressions are intensified with multiple layers of coffee aromas, chocolate, liquorice and ripe, generous fruit. The silky yet persistent tannins are accompanied with a refreshing acidity. The retro-nasal qualities are powerful and seem to go on forever.

As the wine evolves constantly, it is essential that the wine is decanted and that a superior glass be used to enjoy this exceptional wine. I shall be keeping my allocation in my cellar for at least 8 years and would recommend that this is the minimum period for cellaring in order to enjoy this wine at its prime. [Vincent Gasnier](#) – [Master sommelier](#)