



PRIORAT

CLOS NELIN



Owner :

René Barbier of Clos Mogador

Products :

Priorat Blanco, Clos Nelin

Location :

Various vineyards at high altitude, close to the village of Gratallops. Some of the Viognier is from the "Ermita" hill, just beside Alvaro Palacios' famous vineyard. The Pinot Noir is from the Clos Mogador estate, and the Grenache Blanc and Marsanne from a very high vineyard (over 600 metres) opposite Clos Mogador on the left bank of the Siurana River.

Size of the Vineyards :

4 different parcels, totalling 10 hectares

Soil :

The famous local "llicorella" - alternate layers of slate and quartz on a schist bedrock.

Grape varieties :

50% Grenache Blanc, the other 50% a mixture of Viognier, Pinot Noir (vinified as a white), Roussanne, Marsanne, Macabeo, Pedro Ximenez & Escanya Vella.

Average age of the vine :

10 to 30 years old

Average production :

Production is slowly increasing, but remains very small - currently around 6 000 bottles per year.

Vinification and ageing :

Depending on the varieties and parcels, a mixture of stainless steel, concrete "eggs" (small egg-shaped vats) and various sizes of oak barrel. 9 months ageing on the lees.

Marketing :

Same network as Clos Mogador.

Because of the small quantity produced, distribution is on an allocation only basis.

Tasting notes :

Due to the unusual grape mix and extraordinary soils of the Priorat, Clos Nelin is a remarkably complex dry white wine. The aromas are rich and intense...the exotic notes from the Viognier blending nicely with the more assertive Pinot Noir characteristics and the soft flowery mineral tones of the Grenache Blanc.

On the palate Clos Nelin is soft, rich and expressive, again with the complexity of the exotic Viognier and powerful Pinot Noir - mangoes, apricots, spices and minerals all show through. The





wine has a silky texture and impressive depth and length. Wonderful with the spicy, aromatic Catalan cuisine of the region. Best over the next 3 to 5 years.

Notes on the property :

René Barbier of Clos Mogador has always wanted to make a white wine that captures the beauty and mystery and magic of the Priorat. Inspired by his native Rhone Valley, he planted small plots of Viognier and Garnacha Blanca in his highest vineyards, notably on the famous Ermita hill, close to Gratallops. Then, he decided to vinify his Pinot Noir as a white wine, like in Champagne, and add this to the blend. The first vintage was 2000 with only 600 bottles produced. Production has since risen to around 6 000 bottles, with the incorporation of more white Grenache, plus Roussanne and Marsanne, Macabeo, and most recently two 'forgotten' historic varietes of the region : Pedro Ximenez and Escanya Vella ("old strangler" in local dialect !). The result is rich and complex, with much more textural interest than most white wines, subtle rather than dominant oak-influences, and great natural freshness from the schist soils.

