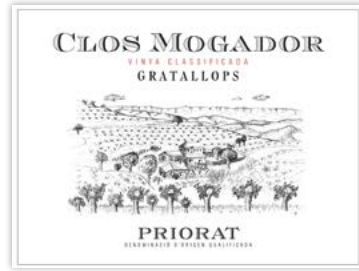


# BODEGAS CLOS MOGADOR / Catalonia



## Owner / Winemaker

The Barbier family

## Appellation

Priorat

## Presentation

René Barbier is widely recognized as the founding figure of modern Priorat, reviving a forgotten corner of Catalonia with his visionary Clos Mogador estate. After acquiring abandoned vineyards in Gratallops in 1979, he brought together like-minded friends — including Álvaro Palacios, Daphne Glorian, and Josep Lluís Pérez — to pioneer a new era for the region. Together they nurtured ancient Grenache, Carignan, Syrah, and Cabernet vines on steep, slate-rich terraces, producing tiny yields of intensely concentrated, complex fruit. Clos Mogador became a benchmark for Priorat, celebrated for wines that combine power, elegance, and soul. Today, René's sons, René Jr and Christian, carry forward the estate's ethos, emphasizing biodiversity, regenerative viticulture, and the harmonious expression of terroir. More than a winery, Clos Mogador is a living ecosystem and a model for sustainable fine winemaking.

## Wines produced

CLOS MOGADOR PRIORAT (RED)  
CLOS MOGADOR PRIORAT ROSAT (ROSE)  
COM TU MONTSANT (RED)  
MANYETES, BODEGAS CLOS MOGADOR PRIORAT (RED)  
NELIN PRIORAT (WHITE)

## Grape varieties planted

Cariñena (Carignan)  
Grenache  
Syrah  
Cabernet Sauvignon  
Macabeu  
Escanyavelles  
Xarel·lo  
Trepat & Picapoll

## Size of vineyard

20 hectares.

## Average age of the vines

Over 80 years.

## Location

The cellars are situated on a ridge near the village of Gratallops, in the heart of the Priorat hills. The vineyards are planted on very steep terraces forming a gigantic natural amphitheatre above the Siurana river with an average altitude of 450 metres above sea level.

## Soils

The schistous slate and quartz soil, locally called 'llicorella', is organically very poor and ideal for wine growing. The climate is unique with very hot summers, relatively cold winters, little rain and dry northwesterly winds diminishing the moderating influence of the nearby Mediterranean.

## Viticulture & Winemaking

Clos Mogador is at the forefront of regenerative and biodynamic viticulture, a path pioneered by only a few emblematic producers. Christian Barbier Meyer leads this effort with the goal of creating balanced vineyards that can function naturally and freely. He embraces the principle of “sowing to heal,” using herbal macerations — including horsetail, nettle, and valerian — to restore and maintain the soil’s natural equilibrium. This approach supports insects, microorganisms, and wildlife, fostering a self-sustaining ecosystem. Reducing mechanization has been another key step, minimizing soil compaction and contamination while strengthening the vines’ connection to the land. The result is a vineyard that thrives in harmony with nature, producing wines that reflect the vitality and balance of their environment.

Harvesting into small crates to avoid damage. The grapes are sorted by hand before partial destemming, and then transferred to oak fermenting vats. Fermentation with indigenous yeasts, where the temperature is controlled at a maximum of 30°C. Long vatting period of four to eight weeks. After racking and a delicate pressing malolactic takes place. Ageing in a combination of 600 litre French oak casks and 2000 litre oak foudres for 18 months

The wine is manipulated as little as possible, and then only by gravity, with the cool winter temperatures making all forms of clarification unnecessary.