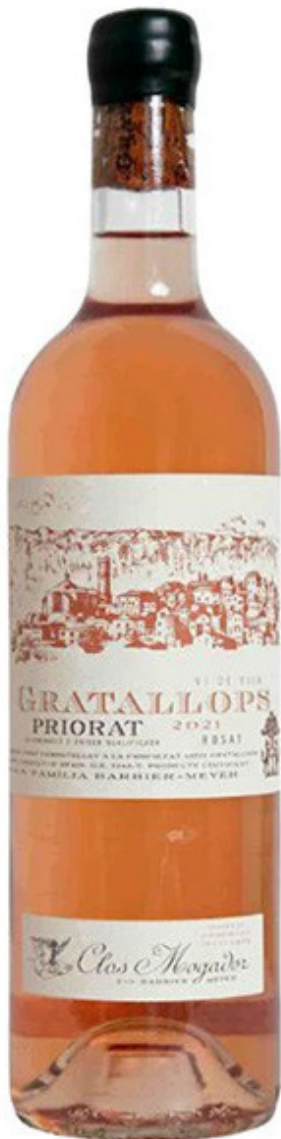


CLOS MOGADOR

ROSAT PRIORAT ROSE



"The 2023 Gratallops Vi de Villa Rosat is a little bit of a continuation of the 2022, but in 2024 and 2025, they increased the percentage of Cariñena. This is a little rounder, an orangey rosé with lots of spice and yeasty notes that reminds me of the clarete from Dominio del Águila in Ribera del Duero and the rosé from López de Heredia in Rioja. It was produced like in previous years: put through full malolactic and matured in a 2,500-liter oak foudre for 16 months without being racked. It has notes of herbs and flowers rather than fruit, with complexity and detail and a stony, dry palate. It's powerful and ripe at 14.5% alcohol. It's not a shy rosé. This is a gastronomical wine for the long haul. They produced a little less than 3,000 bottles.

- 94 Wine Advocate

Brand:	Clos Mogador
Vintage:	2023
Region:	Catalunya
Country:	Spain
Varietal:	Garnatxa, Carinyena, Macabeo
Color:	Rose
Alcohol:	14.0%
Aging:	Fermented in barrel
Size:	750ml

TASTING NOTES: Expect a bright, appealing pale ros hue with a lively, luminous rim. The nose is likely to show fresh red berries, citrus peel, and subtle floral notes, with a mineral edge that hints at its Priorat origins. On the palate, it should feel dry, energetic, and focused, balancing crisp red-fruit character with a savoury, stony backbone. There is enough structure here to give the wine presence and complexity, while its freshness keeps it highly drinkable. It is best enjoyed young for its primary fruit, though the quality of the site and producer may allow a short period of graceful development.