



CLOS FIGUERAS

Clos Figueres Tinto 2019



Clos Figueras has a spectacular vineyard, with the classic “llicorella” soil, in one piece, just to the north of the famed town of Gratallops, overlooking the Montsant river valley.

The property was purchased in October 1997 by Charlotte and Christopher Cannan on the recommendation of René Barbier, owner of the famous Clos Mogador estate and founder of the “new wave” movement in Priorat during the late 1980’s. The initial purchase of 10 hectares of abandoned terraces was followed by a new acquisition in 2000, completing the 18 hectares estate.

- **Appellation:** Priorat
- **Grapes:** Grenache and Carignan from more than 80-year-old vines.
- **Harvest:** The harvest is manual using 15kg boxes
- **Winemaking:** Overnight passage in a cool room Second selection of the grapes on a sorting table. Fermentation in open top of 500 litres barrels. Daily “pigeage”. Maceration for three weeks. Vertical press with a soft pressing. Aged for 14 months in 500 litres new and one year old French oak barrels.
- **Bottle type:** Bordeaux
- **Vineyard Size:** 18 hectares
- **Soils:** llicorella

Tasting notes:

Lively red cherry and black fruit flavours with a touch of classy oak. Young and fresh with the classic mineral character of the Priorat. Smooth and rich with great finesse, depth and class. Ageing potential for up to 20 years.



“The 2019 Clos Figueres represents a warm and dry vintage with slightly higher ripeness and alcohol at 15.5%. It’s a powerful and concentrated red with plenty of tannins and a certain Priorat rusticity, a dusty texture and a mineral sensation of ground slate and graphite. This is a blend of old-vine Garnacha and Cariñena with some Cabernet Sauvignon, Syrah and Monastrell. It matured in new and second use 500-liter barrels for 14 to 16 months. 4,685 bottles were filled in February 2021.” - Wine Advocate