



CLOS FIGUERAS

Clos Figueres Tinto 2020



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.

94⁺
Points
Robert Parker
WINE ADVOCATE

“The very young 2020 Clos Figueres has notes of esparto grass and other Mediterranean herbs and flowers. Despite having similar alcohol levels to the 2018 and 2019 I tasted next to it, this 2020 feels a little lighter, but it is still powerful and has abundant, fine-grained tannins that are going to require some time in bottle to get resolved. 5,200 bottles produced. It was bottled in February 2022.”
- **Wine Advocate**