



CLOS FIGUERAS

Clos Figueres Tinto 2021

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.

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Points

Robert Parker
WINE ADVOCATE

The 2021 Clos Figueres feels quite oaky and undeveloped. It was produced with Garnacha and Cariñena from old vines and fermented in open-top 300- and 500-liter oak barrels where it matured for some 14 after being pressed. It's ripe, modern and generously oaked, with a full-bodied palate with plenty of tannins in need of more time in bottle and/or powerful food. 5,350 bottles produced. It was bottled in September 2023.