## Font de la Figuera Priorat Red 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 Réné 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: 60% Garnacha 25% Carignan, 10% Syrah and 5% Cabernet Sauvignon.
- Harvest: The harvest is manual using 15kg boxes.
- Wine Making: At the winery overnight in a cool room followen by a second selection on the sorting table. Fermentation in stainless steel tanks of 2500 liters. Temperature controlled daily "pigeage". Some of the Syrah is not destemmed. Maceration of two to three weeks. Vertical press with a soft pressing. Aged for 12 months in French oak barrels of 500 liters.

• **Bottle type:** Bordeaux • Vinevard Size: 18 hectares

• Soils: llicorella

## **Tasting notes:**

Red wine ripe cherry color with bright violet rim denoting youth. Wild red fruit flavours and fine toasted oak. The entry is fresh, gourmand and elegant with the classic mineral touch of the Priorat. A long lingering finish rounds of the wine with freshness and elegance.

The powerful and classical Priorat red 2019 Font de la Figuera is a blend of Garnacha, Cariñena and Syrah that fermented in stainless steel and some used oak barrels and matured in used 500-liter French oak barrels for 12 months. It's ripe at 15.5% alcohol, reflecting a warm and dry Priorat vintage, and it has power but also balance and freshness (pH is 3.4). It has notes of account, get fully dusty tanning 10.061 bottles were filled in February 2021. freshness (pH is 3.4). It has notes of wet slate, graphite and tannins. 10,961 bottles were filled in February 2021.
- The Wine Advocate