

ORGANIC



CLOS FIGUERAS

Font de la Figuera Priorat Red 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:** 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 followed 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
- **Vineyard 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.

93
Points

Robert Parker
WINE ADVOCATE

“The red 2021 Font de la Figuera has elegance and balance and very fine tannins, reflecting a cooler year and a very good growing season in the zone. It is dominated by notes of red berry fruit, herbs and spices, and it’s polished, medium-bodied and with mostly resolved tannins. It’s in a very good moment now. 9,600 bottles produced. It was bottled in February 2023.”