

ORGANIC



CLOS FIGUERAS

Font de Figuera Priorat White 2023



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:** Viognier, Grenache Blanc, Chenin Blanc
- **Harvest:** The harvest is manual using 15kg boxes.
- **Wine Making:** Second selection of the grapes on the selection table. Pressing. Fermentation in stainless steel tanks with controlled temperature and maceration for the Viognier. Fermented in French oak barrels with controlled temperature for Garnacha Blanca and Chenin Blanc. The wine is aged in stainless steel for 6 months. Light filtration before bottling. No ageing in oak.
- **Bottle type:** Bordeaux
- **Vineyard Size:** 18 hectares
- **Soils:** llicorella

Tasting notes:

Pale gold colour with hints of green denoting youth. Clean and bright on the palate. Mineral and fresh reflecting the schistous soil with flavours of peaches, apricots and pears. Nice bright spicy finish.