

ORGANIC



CLOS FIGUERAS

Serras Del Priorat Red 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:** Grenache, Carignan, Syrah and Cabernet Sauvignon.
- **Harvest:** The harvest is manual using 15kg boxes.
- **Wine Making:** Once in the winery, a second grape selection is made. Fermentation in 2,500 liter tanks controlling temperatures. Treatment of must with “pigeage” daily. Maceration of two weeks duration. Vertical soft pressing of the lies. Aged 7 months in second year French oak barrels of 500 liters.
- **Bottle type:** Burgundy
- **Vineyard Size:** 18 hectares
- **Soils:** llicorella

Tasting notes:

Intense dark red colour, blue trim, clean and bright. Primary aromas of red fruit and subtle touches of caramel. Notes of minerality with hints of vanilla and Mediterranean herbs. Fresh and broad on the palate, long finish, mineral aftertaste and fruity with Mediterranean spices (rosemary, lavender, ...)

91
Points

Robert Parker
WINE ADVOCATE

The red 2023 Serras del Priorat was produced with a blend of Garnacha, Cariñena and Syrah fermented in stainless steel and matured in 500-liter French oak barrels. It has a nose of ripe berry fruit, aromatic Mediterranean herbs and a touch of sweet spices. It comes in at 15% alcohol, but it does not feel alcoholic; it's quite balanced and fine-boned. 12,000 bottles produced. It was bottled in June 2024.