



# CLOS FIGUERAS

## *Serras del Priorat White 2025*

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:** White Grenache
- **Harvest:** The harvest is manual using 15kg boxes
- **Winemaking:** Once in the winery, a second grape selection is made. Vertical press with soft pressing. Fermentation in 1000 litre stainless steel tanks controlling the temperature. 6 months aging in stainless steel tank.
- **Bottle type:** Burgundy
- **Vineyard Size:** 18 hectares
- **Soils:** llicorella

### **Tasting notes:**

It is a defined white wine with prominent aromas of ripe white fruits, notes of wildflowers, and hints of dried herbs. On the palate, it is vibrant, young, and balanced. It has a refreshing entrance, a fruity mid-palate, and a round finish.

**92 Wine Advocate:** *The white 2025 Serras del Priorat Blanc is pure Garnacha Blanca fermented and matured in stainless steel. It has a golden color, a reductive/leesy nose with some yellow fruit and yeasty touches and a round and soft palate with very good balance. It's young but complex. It comes in at 14% alcohol with a pH of 3.17, denoting great freshness. 4,052 bottles produced. It was bottled in January 2026.*