CULTURA REGENERATIVA



LA FIGUERA

MONTSANT 2023

DENOMINACIÓ D'ORIGEN

ELABORAT I EMBOTELLAT PER CLOS MOGADOR S.L. 43736
R.E. 520082 CAT - LA FIGUERA. ESPANYA - PRODUCT OF SPAIN
RED WINE FAMÍLIA BARBIER-MEYER

COM TU

DENOMINACIÓ D'ORIGEN QUALIFICADA · PRIORAT · C.R. DE LA DENOMINACIÓ D'ORIGEN

VINYES EN PROPIETAT DES DE 1979

Clos Mogador

FAMÍLIA BARBIER MEYER

www.closmogador.com

COM TU
LA FIGUERA
2023

COM TU WINE FROM VILA LA FIGUERA

Com Tu is the space where the Barbier brothers, René and Christian, have sought each other out to collaborate in a project, created in La Figuera by Anderson Barbier, who gave it its name, to make it grow together. A new challenge. A new opportunity to learn together how to work the peculiarities of another area and, in Christian's case, another Apellation of origin.

La Figuera, located in a higher altitude area within the Priorat region. A change of climatology and soil types, with a lot of clay, which conditions to work the land in a different way. A small village where everything is still to be built and which, with Com Tu, they want to help to make grow and, at the same time, strengthen the area and make it known. Where Grenache has a special uniqueness that captivated them.

The red Grenache of the three plots that make up Com Tu, between 50 and 80 years old, show, in their opinion, the character and potential of this land, La Figuera. A grape that leaves notes of orange in the glass, which identifies it.

The new label, which frames the drawing of La Figuera, clearly shows where it comes from and, at the same time, follows the aesthetics of the wines produced by Clos Mogador.

René i Christian Barbier Meyer

COM TU

After an agonising end to 2022 due to extreme drought, 2023 began in the same way, with no rain, and the plants reacted wisely by conserving energy. They produced few flowers, which would become grapes in the future. Time passed with no changes, without rain, reaching maturity at the end of August which, although early, was almost perfect. We then decided to harvest. I truly believe that the key to the quality of this vintage is having harvested early. We were able to rescue the energy that the plant had been able to store up to that point, and I doubt it could have sustained it any longer. As I said, although early, this is a vintage with round and pleasant tannins, which shows a certain maturity.

Com Tu 2023, a year of low production, clearly represents a year of extreme suffering, leaving us with wines that are concentrated but very pleasant, with the surprise of their high vibration. In short, a very good year. I hope you enjoy it.

René Barbier Meyer

COM TU

2023



NAME: COM TU 2023

SOCIETAT COMERCIAL CLOS MOGADOR S.L. (1979)

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Estate founded in 1979

WINERY: COOPERATIVA DE LA FIGUERA

TYPE OF WINE: Vintage in an oak cask.

ORIGIN OF GRAPES: 35 to 50 years old vineyards and centennial in La Figuera

AVERAGE PRODUCTION: 7.700 bottles

DISTRIBUTION: National and international

APELLATION: Montsant D.O.

GRAPES: Single-variety 100% Grenache

SIZE OF VINEYARD: 3 Hectares

AREA: Mountain area 580/600m. above sea level

AGEING: Only native yeasts. 40% whole grape. 1 year in old 4,500 l. foudre, then 8 months in cement. Bottled in June 2024

ETHANOL: 14,5 %

VOLATILE ACIDITY: 0,64 g/l

TARTARIC ACID: 4,8 g/l

TOTAL SULPHUR DIOXIDE: 59 mg/l

RESIDUAL SUGARS: 0,8 g/l

TYPE OF BOTTLE: "Bourguignon"

SOIL: Red clay and limestone