

CULTURA REGENERATIVA



LA FIGUERA

MONTSANT 2022

DENOMINACIÓ D'ORIGEN

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



COM TU



VINYES EN
PROPIETAT
DES DE 1979

Clos Mogador
F. LA BARBIER MEYER

www.closmogador.com

COM TU LA FIGUERA

2022

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

Vintage 2022

When we were going through the year 2022 we did not know that it would be the beginning of a long period of drought.

In 2022 the vines had the water reserves of 2021 and therefore, we had a good harvest but with a clear character of a warm and dry year. I sincerely believe that the work in the field and winery was crucial to be able to make wines that represent the character of the vintage with a good balance.

Processes such as the introduction of stems and whole grapes give us a lightness and freshness that is particularly interesting in hot and dry vintages.

René Barbier

COM TU

2022



NAME: COM TU 2022

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: 12,800 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: 0,96 g/l

TARTARIC ACID: 4,1 g/l

TOTAL SULPHUR DIOXIDE: 25 mg/l

RESIDUAL SUGARS: 0,3 g/l

TYPE OF BOTTLE: "bourguignon"

SOIL: Red clay and limestone