

Clos Figueres

Grape Varieties: 70% Grenache and Carignan, 20% Syrah, 10% Mourvedre and Cabernet Sauvignon.

Average Age of the Vines: Cariñena and Garnacha vines are approximately 30-60 years.

Vinification and Ageing: The grapes are harvested and collected in 20kg. containers. On entering the bodega the best grapes are sorted on our selection table.

“Microvinification” in 500 litres new oak casks (turned on their side with the top removed to form a small open-topped vat); regular “pigeage” by hand and extended maceration on the skins. 13 months ageing in new and one year old Allier oak « barriques » and casks of 225 and 300 litres each.

Further ageing in bottle: 16 to 20 months

