

# Rene Barbier

## Sindicat La Figuera



### THE FACTS

**COUNTRY:** Spain

**REGION:** Catalunya

**APPELLATION:** Montsant

**WINEMAKING:** Fermentation: in underground concrete tanks

**AGING:** 8 months concrete tanks

**ANNUAL PRODUCTION:** 5,000 cases

### THE STORY

In an arid and magical place, French monks discovered “Eden’s Ladder”: Escala Dei (12th century). It was here that they made the Lord’s wine. In this very same arid place, 800 years later, a young French woman and a Catalan man found the place of their dreams: CLOS MOGADOR (1979). Isabelle and René: A two-step between the dancer and the sensitivity and determination of a poetic philosopher. She artfully designs the future, whilst he squeezes out the earth’s fruit!

**PHILOSOPHY:** To us, the most important thing is the land, and making sure that the grapes grow in the most natural way possible. Our objective is to achieve balanced fields than can act with freedom. To achieve that we work with biodiversity and regenerative Biodynamic agriculture.

### THE ADJECTIVES

**OVERALL:** Light & Fresh

**AROMAS / FLAVORS:** Flowers, ripe fruit, earth

**MOUTHFEEL:** Juicy with dusty tannins

### THE SELLING POINTS

Pure & Traditional Garnacha done right

**SUSTAINABILITY:** Vegan, Organic In Practice, Minimal Intervention / Augmentation, Natural Fermentation

