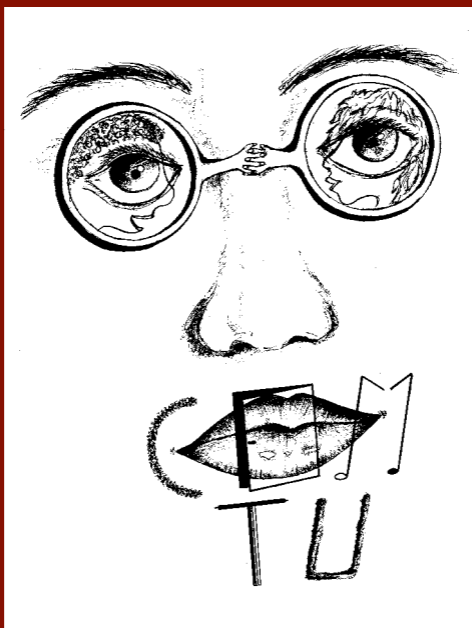


COM TU



Elaborat i embotellat per
CLOS MOGADOR S.L.

43736 - R.E. 520082 Cat La Figuera
ESPANYA - Product of Spain

L-18 red wine



mon+
sant
DENOMINACIÓ D'ORIGEN
Garnatxa negra de La Figuera

75 cl. - ALC. 14,5% Vol.

CONTE SULFITS-CONTIENE SULFITOS-CONTANIS SULFITES-CONTIENT DES SULFITES-ENTHÄLT SULFITE

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COM TU

In the early part of this century, my son René and I first started experimenting with winemaking in the village of La Figuera, the highest area of the D.O. Montsant, around 600 m. above sea level. From the very beginning we realized its extraordinary potential.

That year I discovered the centennial vineyard that belonged to Mr. Joan Anguera, today Espectacle wine vineyard, which in its first vintage, 2004, it obtained very good reviews.

My son René and I kept thinking of a way to promote that area so good for Grenache, but from a collaborative point of view. Our relationship with the cooperative and its five members had always been very good, and we found the way to work together in this project; the winemakers committed to selling us a good selection of Grenache grapes. Those were the beginnings of our wine Com Tu.

As for the name Com Tu, I must refer to my youngest son Anderson Barbier Meyer, an artist from top to bottom, who together with my wife, who is also his mother- a designer, painter, ex-ballerina- they came up with this label that describes a philosophy that only he can explain.

In 2014 we produced the first wine, with my son René, only a few bottles that were not for sale, we kept them to age. The first vintage that can be found in the market is 2015, some 3,000 bottles. And for this vintage 2017, we produced some 8,000 bottles.

Feeling confident enough about the project, in 2017 we started to buy some vineyards in La Figuera, as well as more land to plant in the future.

Based on our nearly 20 years' experience in working to improve our tasks, my family and I can assure you that the Grenache grapes from La Figuera produce wines with a unique color range, tender and fluid; with a fresh aroma, of flowers, orange peel, incense, as well as wide range of white fruit, citrus, very fresh. Its high alcohol content together with its extraordinary acidity, helps the wine to age perfectly.

On the palate it is soft, with harmony but the taste development goes in crescendo, and it leaves us with an exceptional aftertaste. This wine amazes us and fills us with vitality. It is only natural that my son sees the music and the poetry through it.

René Barbier Ferrer

2019

Why *COM TU*? It is a mixture between the Barbier philosophy and my own. It is a homage to all people. The name of the wine has to remind you that we all are the same within. We all share basic needs that make us human, make us equal. In summary, I am like you (*COM TÚ*), you are like me.

On the other hand, the label is the result of a collaboration between my mother Isabelle and myself. If you look at it closely enough you will see two eyes, and within them a man and a woman, of a different race, holding hands through the glasses. They need each other so the glasses don't fall off. This is the way I see that there is no future for men without women; strength comes in numbers. The nose is my signature.

There is no edge on the picture, this gives people freedom to decide whether it is a man or a woman. The name of the wine is written over the mouth with different type of letters. The "C" refers to my curly hair. The "O" refers to the mouth, like the shape of an open door, open door, to open up and communicate among us in order to avoid confrontation. The "M" for music, that soothes the animals and brings about peace (at least it does to me). The "T" are two pencils put together in perpendicular, as I like writing. And last but not least, the "U" is a bush, being a lover of nature as I am, it had to be there.

Anderson Barbier Meyer

Great year when it comes to wine balance. One of the shortest vintages in quantity due to a record temperature in June, more than 45 degrees, which depending on which area, caused the loss of between 60 to 30% of the harvest. After this episode we had a perfect climate to be able to harvest and have one of the great vintages of our winery today.

René Barbier Meyer

The reason this Project is so motivating for me is the change of soil. We have been working with *Llicorella* soil (slate) for more than twenty years, and now we have the chance to work with white clay, and this is very rewarding. One of the advantages of this type of soil is that it produces very fresh wines.

Christian Barbier Meyer

COM TU 2019



NAME: COM TU 2019

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: 12,000 bottles

DISTRIBUTION: International and national

APELLATION: Montsant D.O.

GRAPES: Single-variety 100% Grenache

SIZE OF VINEYARD: 3 Hectares

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

AGEING: 18 months in a foudre. Bottled 1st week in April 2021

ETHANOL: 14,5 %

VOLATILE ACIDITY: 0,67 g/l

TARTARIC ACID: 5,0 g/l

TOTAL SULPHUR DIOXIDE: 32 mg/l

REDUCING SUGARS: 1,6 g/l and pH: 3,51

TYPE OF BOTTLE: "bourguignon"

SOIL: Red clay and limestone