

CULTURA REGENERATIVA



# LA FIGUERA

## MONTSANT 2021

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](http://www.closmogador.com)

# COM TU LA FIGUERA

2021

## 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 2021

An exceptionally different vintage.

In the first week of the year, a heavy snowfall left a seasoning that lasted throughout the year with light rains every month. After a year of good rainfall that helped to maintain good reserves in the soil. The vegetation cover provided food and shelter for biodiversity, an ally in pest control. The high summer temperatures helped to keep vine diseases at bay. The vineyard arrived very full of vegetation, with 30% more grapes, allowing a good ripening that completely changed the concentration to which we were accustomed. The wines were able to reach balance much more easily while maintaining good minerality and acidity, bringing freshness and elegance to all of them.

The most abundant year in history. A vintage that reflects the weather more than the winemaker.

**René Barbier**

# COM TU

2021



**NAME:** COM TU 2021

**SOCIETAT COMERCIAL CLOS MOGADOR S.L. (1979)**

Camí Manyetes, s/n. 43737 Gratallops  
Tel. 977839171

**Email:** closmogador@closmogador.com

**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:** 14,300 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 August 2023

**ETHANOL:** 14 %

**VOLATILE ACIDITY:** 0,77 g/l

**TARTARIC ACID:** 4,5 g/l

**TOTAL SULPHUR DIOXIDE:** 78 mg/l

**RESIDUAL SUGARS:** 0,6 g/l

**TYPE OF BOTTLE:** "bourguignon"

**SOIL:** Red clay and limestone