

**Grower** *Aubacs I Solans SCCL*

**Winemaker** *René Barbier Meyer*

**Appellation** *Montsant*

**Locality** *La Figuera*

**Climate** *Mediterranean*

**Varieties** *Garnatxa*

**Soil** *Clay-calcareous*

**Elevation** *450-600 meters*

**Vine Age** *20-70 years*

**Pruning** *En Vaso*

**Farming** *Lutte Raisonnée*

**Production** *30,000 bottles*

**2016 *Sindicat La Figuera***



**Sindicat La Figuera** is a small Catalan cooperative in the Montsant Mountains founded in 1932, producing wines of brightness and integrity. In the early 1930s when the co-op was founded, La Figuera was a bustling town; there were 25 residents involved in the creation of the winemaking facility and who contributed grapes to the first vintage. The town prospered until the 1950s, when a great storm devastated the town and vineyards. La Figuera never really regained its population, although a few dedicated citizens replanted Garnatxa vines, and there are now just three passionate members who have vowed to keep the co-op alive. Famed Priorat-based winemaker, René Barbier, also took note of La Figuera's Garnatxa wines and decided to join forces with the members of the co-op to help with winemaking.

La Figuera ("the fig tree" in Catalan) is on the western end of the mountain range, and home of some of the highest elevation grapevines in all of **D.O. Montsant**, as well as olive and almond trees. One must navigate very narrow, winding roads up the mountainside to reach the small town, which sits at 600m elevation and has a mere 80 residents. Up in the mountains, temperatures are cooler on average, though there is a fairly large diurnal shift from day to night. Sindicat La Figuera has 25 hectares under vine, all of which are owned by the three co-op members.

**Sindicat La Figuera** is made from 100% **Garnatxa Fina** planted on chalky soils at high altitude, the grapes are hand-harvested, destemmed and fermented with wild yeasts in subterranean concrete vats (5,000 to 20,000L) where it spends 9 months aging on fine lees before being bottled with light fining and filtration.