

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Agrícola Aubacs I Solans SCCL*

Winemaker *René Barbier Meyer*

Appellation *Montsant*

Locality *La Figuera*

Climate *Mediterranean*

Varieties *Garnacha País*

Soil *Clay-calcareous*

Elevation *450-600 meters*

Vine Age *20-70 years*

Pruning *En Vaso*

Farming *Lutte Raisonnée*

Production *2500 cases*

Sindicat La Figuera

Vi Sec 2016



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. While Cariñena is typically blended with Garnatxa in this region, La Figuera is known for the beauty and elegance of their pure Garnatxa wines and is one of the few places where it is bottled on its own.

La Figuera ("the fig tree" in Catalan) is on the western end of the mountain range, and home to 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 were hand-harvested, destemmed and fermented with wild yeasts in subterranean concrete vats (5,000 to 20,000L) where it spent 9 months aging on fine lees before being bottled with a light fining and filtration. This is a medium-bodied red, with high-toned red and black fruit, bright acidity, fine tannins and chalky minerality. Pair it with grilled or roasted pork, chicken and salmon dishes.