



FIGUERALS 2018

Red Grenache

In 2016 new wines were born in JGV. Specifically, four single vineyard wines (the 'Crus') and a blend, all of them red.

From the beginning they have been rated very well by international and national critics, and this has made us to have to distribute the bottles in the best possible way through the different countries where we export.

- ✓ Figuerals Garnacha 2018 – 92 score – James Suckling (USA)
- ✓ Figuerals Garnacha 2017 – 94 score – Guia Peñín
- ✓ Figuerals Garnacha 2017 – 94 score – James Suckling (USA)
- ✓ Figuerals Garnacha 2016 – 94 score – Guia Peñín

Two of them come from the **Figuerals vineyard**. A single plot located in La Serra d'Almos. Half of the vineyard is planted with Carignan and the other half with Red Grenache. So we have two different single vineyard wines from the same plot.

The most important thing about these wines is the **vineyard itself** and exactly, the **Figuerals** one, it is the **most peculiar**. It is **extremely calcareous** and **very poor** in **organic matter**. **Clays** and **stones** are mixed, and the field is divided into terraces that are separated by traditional old stone walls.

The landscape is idyllic. Around it, plants and **forests** that protect the vineyard from strong winds and possible pests. And also, they help to **maintain cooler temperatures**, so important because of its location, at 285 meters above sea level. The vines are around 45 years old and are giving us low yields, but very **healthy** grape and with lot of **concentration**.

All work in the vineyard is **manual** and we do not use any chemical-synthetic product. Following the principles of **organic** and **biodynamic** viticulture we guarantee biodiversity, sustainability of the vineyard and to keep the essence of its **origin**.

In the **winery**, we accompany the grapes in their transformation, but almost **without intervention**. In this way we maintain the features of the grape variety and its vineyard until the final result.

Extraordinary, passionate and honest.

Red fruits, cherry, pomegranate and citrus hints at the background.

Mediterranean herbs, as well as lavender, violets and spicy touches. White pepper and cedar.

Very fresh, vibrant and voluptuous.