

# CLOS FIGUERAS

## 2012 SERRAS DEL PRIORAT

“Blend of Mediterranean and French grapes aged for a short time in barrel, which feels a bit wild - like a very young Northern Rhone .”

-- Luis Gutierrez, eRobertParker.com

## Delicious Natural Red From Clos Figueras

### What are the critics saying?

“Bright violet color. High-pitched red fruit and floral scents are complemented by bright mineral and white pepper qualities. Sweet and silky in texture, offering lively raspberry and rose pastille flavors and a hint of allspice. Closes smooth and long, with subtle tannins and a strong jolt of candied flowers .”

### 91/100 Points - International Wine Cellar

### The Specs...

**VARIETAL(S):** 65% Grenache, 15% Carignan, 10% Cabernet Sauvignon, 10% Syrah

**VINEYARD AGE:** 20-25 years

**PRICE:** \$39.95 / 750mL

**AVAILABILITY:** Consignment (6-packs)

**VINEYARDS:** Younger vines at Clos Figueras - on avg 10-15 years old

**WINEMAKING:** Temperature controlled fermentation in 2500L vats followed by 8 months in 500L French oak barrels

**FOOD PAIRINGS:** Fatty cuts of beef like ribeye, braised red meats, grilled lamb chops or full-flavoured cheeses.

