



# Rene Barbier-Sara Perez

Sindicat La Figuera 2023 is a wonderfully vivid Garnacha from Montsant, combining floral lift, juicy red fruit and mountain freshness in a style that feels both authentic and immediately charming.



**RENÉ  
BARBIER**  
DESDE 1880

## Sindicat La Figuera 2023

, Spain

### Region and Vineyards

La Figuera is one of the most distinctive villages in Montsant, perched high in the hills of Catalonia and prized for its **old-vine Garnacha**. The village's altitude, around 500 metres for this wine, brings a noticeably cooler, windier expression than many warmer Mediterranean sites, helping preserve aromatic precision and freshness. Limestone and clay-limestone soils are central to the identity of the wine, giving the fruit a poised, chalky energy rather than sheer weight. The project itself is rooted in place: Sindicat La Figuera comes from a historic village cooperative whose old label has remained unchanged since the 1970s.

The modern revival began in 2016, when the village's last six growers joined forces with René Barbier Jr. of Clos Mogador and Sara Pérez of Mas Martinet to preserve this viticultural heritage and restore attention to La Figuera's remarkable terroir. The 2023 growing season was extremely dry, and the estate notes that some of the most affected sites suffered severe soil cracking and vine losses. Even so, the vintage produced a wine of striking elegance, showing how resilient this **high-altitude Montsant** landscape can be in skilled hands.

### Winemaking

Sindicat La Figuera 2023 is made from **100% Grenache**, a natural fit for La Figuera, where the variety has long defined the village's signature. The aim is not to make a massive, heavily extracted Montsant, but a more lifted and delicate expression, one shaped by altitude and purity of fruit. According to the technical sheet, fermentation is carried out in concrete tanks with a short maceration, a choice that clearly favours fragrance, energy and fine tannin texture over power.

No oak ageing is mentioned for the 2023 technical sheet, and the emphasis instead falls on preserving the wine's immediate, fruit-driven profile. This approach suits the style perfectly: concrete maintains freshness and textural clarity, while the restrained extraction keeps Grenache's floral, red-fruited character in focus. The result is a red that feels contemporary in its drinkability yet deeply traditional in spirit, reflecting both the cooperative history of the village and the terroir-sensitive philosophy of Barbier and Pérez. The stated alcohol is **14.5%**.



Alcohol :14,00 %

Composition: 100% Grenache



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## Tasting Notes

- **Color:** Clear ruby red, bright and youthful in appearance, with the luminous clarity that often signals a fresher, less heavily extracted Garnacha.
- **Aroma:** Expressive and lifted, with rosemary, strawberry, raspberry, violet, black tea and white pepper, joined by ripe berries, flowers and a faint beeswax nuance in the published Parker note.
- **Palate:** Concentrated yet juicy, with very fine tannins and an elegant, flowing shape. It feels rich but not heavy, finishing long, supple and slightly savoury, and it is particularly attractive served lightly cool.

## Did you know?

Sindicat La Figuera is more than a wine name: it is the rebirth of a village cooperative and a collective effort to keep La Figuera's Garnacha culture alive. The project was revived with the participation of the remaining local growers alongside René Barbier and Sara Pérez, turning a nearly lost community story into one of Montsant's most compelling modern reds.

## Wine Pairing Ideas

- **Olive bread:** The wine's herbal lift and juicy fruit work beautifully with the savoury, briny character of olives, while its freshness keeps the pairing lively.
- **Pork caillette with vegetable tian:** The wine has enough fruit concentration to meet the richness of the pork, while its floral and peppery notes brighten the Provençal vegetables.
- **Penne alla Provençale:** Tomato, herbs and olive oil echo the wine's Mediterranean profile, and the supple tannins make it especially versatile at the table.
- **Veal fondant with thyme:** The tenderness of veal suits the wine's fine tannins, and thyme draws out its rosemary, floral and white-pepper accents.



### Robert Parker (RP) : 91 Points (2022)

*The change in 2022 Sindicat La Figuera is an earlier harvest to keep more freshness (it has 14% alcohol), but it remains a red with a short maceration and aging underground in concrete with epoxy. They have never used selected yeasts in the cooperative. This is the only wine from their portfolio (and the rest of their projects) with a fruit-driven profile, as it has a short élevage; the rest usually spend two winters in the winery. La Figuera is a cooler village with the highest altitude in Montsant, and the wine shows the freshness, even in this very warm year. It has ripe Garnacha aromas; the fruit is very different from the rest of Montsant, with more herbal notes, floral, aromatic, lighter, with a medium-bodied palate, weightless (good yields and short macerations) and very fine tannins. This is very easy to drink, a lighter and very approachable style of Montsant, closer to Gredos than Châteauneuf. 55,000 bottles were produced. It was bottled in July 2023.*

