



## Rene Barbier-Sara Perez

From the highest village in Montsant, Sindicat de La Figuera offers a remarkably fresh take on Garnatxa, crafted by visionary winemakers René Barbier and Sara Pérez.



Alcohol :14,00 %

Composition: 100% Grenache

## Sindicat La Figuera 2022

, Spain

### Region and Vineyards

La Figuera is a small, historic village situated at the **highest point in Montsant** (around 550 metres above sea level), in the province of Tarragona, Catalonia. This elevated site, with its unique mesoclimate, sets it apart from the more Mediterranean-influenced zones of DO Montsant.

The vineyards, located at **450-500 metres**, are planted with **100% Garnatxa Fina** in traditional **bush vine (en gobelet)** formation. The vines range in age from **30 to 70 years**, with some parcels nearing 80 years old. The altitude tempers the Mediterranean heat and brings **aeration and diurnal variation**, resulting in fresher fruit profiles and higher natural acidity. Only **30 hectares** are cultivated, making this a truly small-scale, terroir-focused production.

### Winemaking

Sindicat de La Figuera is vinified with a philosophy of purity and tradition. Fermentation takes place in **underground concrete tanks**, a method that preserves freshness and texture while allowing micro-oxygenation. The wine is then aged for **8 months in concrete**, with no oak influence, to retain the fruit-driven and mineral profile of the Garnatxa.

This vintage was marked by **persistent heat and drought**, starting as early as May. Despite this, the old vines, having accumulated water reserves over previous years, remained balanced and resilient. The result is a vintage of **ripeness and elegance**, with **fine, friendly tannins** and bright aromatics.

### Tasting Notes

- Color:** Pale to medium ruby, with a luminous clarity typical of high-altitude Garnatxa.
- Aroma:** Vibrant and lifted, showing **wild strawberries, red cherry, dried rose petals**, and a distinct edge of **blood orange, thyme, and Mediterranean scrub**.
- Palate:** Light to medium-bodied, silky in texture, with **crisp acidity and gentle tannins**. Red berry fruit, citrus peel, and a subtle saline minerality lead to a refreshing and persistent finish.



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## Did you know?

The Sindicat La Figuera project was revived by **six local farmers**, alongside René Barbier and Sara Pérez, to **restore the village's historic winemaking cooperative**. The goal: to produce wines that reflect the **singular character of La Figuera's Garnatxa**—altitude, finesse, and authenticity, all preserved through traditional methods and minimal intervention.

## Wine Pairing Ideas

- **Chargrilled eggplant with pomegranate and yogurt:** The wine's freshness and floral lift complement the smokiness of the eggplant and the tang of yogurt.
- **Roast chicken with herbes de Provence:** The herbal and citrusy notes in the wine resonate beautifully with the dish's aromatics.
- **Grilled tuna steak with red pepper coulis:** The light body and crisp acidity cut through the richness of the fish while echoing the red fruit.
- **Sheep's milk cheese with tomato confit:** A Catalan-inspired pairing where savoury-sweet and fresh elements come into harmony.

### 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.*



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