

ESPECTACLE / *Catalonia*



Owner / Winemaker

Christopher and Charlotte Cannan, René and Isabelle Barbier, Fernando and Marta Zamora

Appellation

Montsant

Presentation

This remarkable wine is sourced from a single, dramatically steep vineyard of centenarian Garnacha in the village of La Figuera, on the northern edge of Montsant. Perched at over 600 metres above sea level on clay-limestone soils, the site forms a natural amphitheatre with breathtaking views across the Montsant massif, the Ebro valley and, on clear days, even the distant Pyrenees – the inspiration behind its name.

Meticulously farmed by René Barbier and the Clos Mogador team, the wine is crafted from this tiny parcel and vinified in a single large French oak vat, where it is also aged. The result is a striking expression of old-vine Garnacha: intensely aromatic yet poised, combining ripe red fruit, floral lift and subtle spice with the depth, finesse and persistence that only century-old vines can deliver.

Espectacle is a collaborative project between René Barbier, Fernando and Marta Zamora, and Charlotte and Christopher Cannan, united by a shared ambition to capture the essence of this extraordinary vineyard in one singular wine.

Wines produced

ESPECTACLE MONTSANT (RED)

Grape varieties planted

Garnacha

Size of vineyard

2 hectares.

Average age of the vines

Over 100 years.

Location

Located in La Figuera, in the northern part of the Priorat appellation.

Soils

Clay-limestone.

Viticulture & Winemaking

Practicing organic and biodynamic viticulture, though not certified, with a strong focus on careful vineyard work and respect for the site. Selective harvesting is followed by an initial sorting in the vineyard. After destemming and gentle crushing, the grapes are transferred to a single 4,000L French oak vat. Maceration lasts for 4 to 5 weeks, after which the wine remains in the same vat for ageing over 14 to 16 months. Following bottling, the wine is further aged for approximately one year before release.

