



Celler Comunica, “Gris Granit” 2018 D.O. Montsant



REGION	D.O. Montsant
GRAPES	100% Grey Grenache
VITICULTURE	Organic farming, 10 - 50 year old vines at an altitude of 370 meters
SOIL	Granitic Sand
VINICULTURE	Direct pressing and fermentation between 75 and 12 days in stainless steel tanks on the natural yeast. The wine remains in tank for 4 months on the fine lees, then in polyethylene eggs for 8 months prior to bottling.
ALCOHOL	14%
ANNUAL PRODUCTION	1944 bottles

Celler Comunica is located in the town of Falset, 370 meters above sea level in a dry, Mediterranean climate. Vineyard age ranges from 25 - 85 years. **Patri Morillo and Pep Aguilar**—the winemaking team known as “Ya Le Llamaremos” (“we’ll call you”)— were not born into the world of wine. They did find it though, and 10 years after working in other people’s vineyards, Pep & Patri now have their own estate project. For year’s, the wine style in Montsant has been chasing Priorats’: but Pep & Patri have handily dispensed with dispensed with ‘the poor man’s Priorat’ misnomer. Leaving the wine unoaked, they offer us the 3 most important details in a wine: soil, the fruit and the vintage. Their Montsant is more akin to the Cru Beaujolais and Northern Rhone. The wines display remarkable balance.

“After years of thinking about a Garnacha Gris wine, we decided to graft some of our old vine red plots to Garnacha Gris and get down to it...doing it this way, we get to keep all the old vine character via the well-established old roots of the red grape plants, and we get a good quality grapes in a short time from what is essentially a very young vine. . Comunica **"Gris Granit"** is the result of this Garnatxa Roja (Gris) variety in a completely granitic soil—it's an expressive juice, light, and nervous, with the electric acidity of granite punctuating the end of that greeting.”

—Patri Morillo and Pep Aguilar, Winemakers

As of the 2014 vintage, all of their fruit and winemaking is done at Mas d’en Cosme, in Baboixos commune.