



Celler Comunica, “La Peluda” 2017 D.O. Montsant



REGION	D.O. Montsant
GRAPES	100% Garnatxa Peluda (Downy Grenache)
VITICULTURE	Organic farming, 80 - 90 year old vines at an altitude of 370 meters
SOIL	Calcareous clay, granitic sand, slate.
VINICULTURE	Primarily de-stemming, then open fermentation in plastic T-Bins via natural yeast, between 12 -18 days. The wine remains on the fine lees for 12 months prior to bottling. Always unfinned, unfiltered.
ALCOHOL	13.5%
ANNUAL PRODUCTION	1,200 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.

Grapes are selected from granitic sand, calcareous clays and slate. Organic farming. Bush-trained and wire-trained vines. Manual harvest. Mostly destemmed. Fermentation via indigenous yeast in stainless steel tanks between 12 and 18 days. Always unfinned, unfiltered, unoaked. The wine is aged 12 months in tanks on the fine lees prior to bottling.

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

— Chris Campbell, Importer—VWI

“At Mas d’en Cosme we have a unique vineyard, a little plot of Garnatxa Peluda (Downy Grenache) which is over 80 years old, planted on calcareous clay-based soils, granitic sandy soils and slate-based soils. A very special wine is made from this blend of grape variety and soils. It is mouth-watering, profound, rich and slightly sweet, whilst at the same time being light and velvety. We often tell ourselves that it is a privilege to be able to look after this vineyard and enjoy a wine like this one”.

—Patri Morillo and Pep Aguilar, Winemakers