



## Celler Comunica, “Vi del Mas” 2018 D.O. Montsant



REGION	D.O. Montsant
GRAPES	70% Garnatxa Negra, 30% Syrah
VITICULTURE	Organic farming, 25-35 year old vines at an altitude of 370 meters
SOIL	Calcareous clay, granitic sand, slate.
VINICULTURE	50% destemmed, 50% whole cluster. Maceration and fermentation for 5 days. The finished wine rests on the fine lees in stainless steel tanks for 8 months prior to bottling. Unfined, unfiltered, unoaked.
ALCOHOL	14%
ANNUAL PRODUCTION	19,000 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.

**Vi del Mas** is an entry level wine for those who wish to learn about Montsant wines - and yet it is much more than that. It is a young wine, but it is an approachable wine; it is easy drinking and for any occasion. It is direct, refreshing and honest. Vi del Mas is all this and still a wine with the Comunica hall mark firmly stamped on it.

Grapes are selected from granitic sand, calcareous clays and slate. Organic farming. Bush-trained and wire-trained vines. Manual harvest. 50% destemming, 50% whole cluster with whole grain maceration. Fermentation via indigenous yeast in plastic tanks between 3 and 5 days. Manual punchdowns. Partial malolactic fermentation. Always unfined, unfiltered, unoaked. The wine is aged 8 months in steel 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**