



Celler Comunica, “Vinya Goretti” 2016 D.O. Montsant



REGION	D.O. Montsant
GRAPES	100% Carinyena (Carignan)
VITICULTURE	Organic farming, 70 - 80 year old vines at an altitude of 300 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.

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**

“We are always curious, we love to explore and discover new things and this is a good example. Vinya Goretti is our way of showing another side to Montsant wines as well as to our Mas d’en Cosme wines. We would like to introduce you to our old vines Carinyena (Carignan) from the village of Marçà. The vineyard is located close to a ravine and the soils are calcareous clay-based and slate-based soils. This wine will offer you volume, plenitude and a rather lower mouth feel, which is true to a more reserved grape variety such as this one: Carinyena. It is also denser, more obvious on the tongue, which is due to the soils where this Carinyena vineyard is planted.”

“We often describe ourselves as “chefs of our terroirs”. The truth be told though, we don’t really do much cooking! We tend to spend our time preserving the unique elements of each vineyard plot and chasing after that special something which each soil transmits. This means that our wines are not changed by our work carried out at the winery. The vineyard is the only element capable of explaining the nuances and textures of Comunica, La Peluda, Vinya Goretti, La Comèdia and Fristyle.

— **Patri Morillo and Pep Aguilar, Winemakers**