



Celler Comunica, “La Pua” 2019 D.O. Montsant



REGION	D.O. Montsant
GRAPES	70% Garnatxa Blanca, 15% Garnatxa Roja (Gris), 15% Garnatxa Peluda (Blanc de Noir)
VITICULTURE	Organic farming, 10 - 50 year old vines at an altitude of 370 meters
SOIL	Calcareous clay, granitic sand, slate.
VINICULTURE	Direct pressing and fermentation between 7 and 10 days in stainless steel tanks on the natural yeast. The wine remains in tank for 8 months on the fine lees for 8 months prior to bottling.
ALCOHOL	13.5%
ANNUAL PRODUCTION	6,600 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.

‘La Pua’ is the style of vine graft where you split open the trunk where the old vine was cut off, and you insert some wood of the new vine desired... it tricks the plant with the roots into producing the fruit of the introduced vine. In Spanish, La Pua also refers to the actions of someone trying to pull the wool over the eyes of another.

Grapes are selected from granitic sand, calcareous clays and slate. Organic farming. Bush-trained and wire-trained vines. Manual harvest. 100% destemmed. Fermentation via indigenous yeast in stainless steel tanks between 7 and 10 days. Always unfinned, unfiltered, unoaked. The wine is aged 8 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.