



Celler Comunica, “Suc de Sauló” 2017 D.O. Montsant



REGION	D.O. Montsant
GRAPES	65% Samsó (Carignan) 35% Garnatxa Peluda (Downy Grenache)
VITICULTURE	Organic farming, 25 - 70 year old vines at an altitude of 370 meters.
SOIL	Granitic Sand
VINICULTURE	Manual harvest. Maceration and fermentation occurs in <i>cabas</i> over a period of 12 - 18 days. Basket pressed. The wine is aged 22 months in stainless steel on the fine lees.
ALCOHOL	13.5%
ANNUAL PRODUCTION	8,000 bottles in 2017

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.

“Comunica is refreshing with good acidity. It is fluid and well balanced with an initially sweet entrance and a salty finish. It is no more (and it is no less) than a snap-shot of our Fontanals-Baboixos estate. It depicts the estate’s soils of decomposed granite and climatic conditions which are slightly less severe than those of the rest of the area. This is why you will find that Comunica is a very unusual wine.

‘*Suc de Sauló*’ translates from Catalan to mean ‘juice of granite’.”

—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.