



ORIGIN

Cornudella de Montsant, Montsant, Catalunya.

VARIETIES

100% Grenache.

VINEYARD

From a single vineyard of grenache that was originally planted by Carthusian monks in the 1100s CE. The vines were replanted in 1986. The vineyard faces northeast and reaches a top altitude of 760m. The soils are nutrient-poor slate.

VINIFICATION METHOD

The grapes were fermented with indigenous yeasts in 500L used French oak barrels, racked and then rested in the same barrels for 12 months before bottling.

PROPERTIES

Alcohol: 14.5%

Total acidity: 5.5 g/l

pH: 3.48



COMPANYIA VITÍCOLA SILEO

ESPORRERES 2018

PRODUCER PROFILE

Agustí Torelló Roca was drawn to Cornudella and to Montsant, partially, as a place to make red wine. His and his family's other projects (AT Roca and Anima Mundi) are focused on sparkling wines and still white wines, and **Companyia Vitícola Sileo** represents an expansion of that focus. Around Cornudella, Agustí found healthy vineyards planted to varied soils, with differing exposures and altitudes that could express the different aspects of Montsant. But, certainly, the meaning of Sileo (from the Latin 'to be still or quiet') and the promise of the vineyards around Cornudella is more expansive than just a place to make a different style of wine. The Roca family has worked to cultivate a deep connection to the region, its vineyards, its history, and its viticultural heritage. Sileo's focus is on red wines that express the long viticultural history of this part of Monstant.