

ORIGIN

Cornudella de Montsant, Montsant, Catalunya.

VARIETIES

90% Grenache, 10% Carignan.

VINEYARD

From a variety of plots in northeastern Montsant around the town of Cornudella de Montsant. The soils are a mix of clay and limestone and the vines are a range of ages.

VINIFICATION METHOD

The grapes were fermented with indigenous yeasts in stainless steel tanks and 500L used French oak barrels.

After fermentation, the wine was raked and rested in a similar mix of stainless steel and used French oak vessels for 9 months before bottling.

PROPERTIES

Alcohol: 14%

Total acidity: 5.1 g/l

pH: 3.35



COMPANYIA VITÍCOLA SILEO

SILEO 2020

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 Montsant.