



ORIGIN

Cornudella de Montsant, Montsant, Catalunya.

VARIETIES

93% Grenache, 7% Carignan.

VINEYARD

From four vineyards around the town of Cornudella de Montsant, all between 530 and 680 meters of altitude. The vines range from 20 to 84 years old and are planted on calcareous, calcareous-clay, and racorell slate soils.

VINIFICATION METHOD

The grapes were fermented with indigenous yeasts in 500L used French oak barrels and 600L clay amphoras. After fermentation finished, the wine was raked and rested in the same vessels for 12 months.

PROPERTIES

Alcohol: 13.5%
Total acidity: 5.6 g/l
pH: 3.41



COMPANYIA VITÍCOLA SILEO

COSTERS DE CORNUDELLA 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 Montsant.