



BLACK SLATE

Celler Cecilio - Black Slate Gratallops

Celler Cecilio is also located in Gratallops, in the heart of Priorat, and was the first winery registered in the D.O.Ca. It is a family estate dedicated to making and bottling wine since 1942, established and founded by Cecilio Vicent, father of the current owner and winemaker, August. When Cecilio, a native of Valencia, settled in the Priorat, he met and married into a family with many hectares of vineyards. At that time these vineyards had been neglected so Cecilio set about restoring them first selling his grapes to the local cooperative while studying winemaking. Finally in 1942 he began bottling his own wines in a small stable he renovated into a cellar which is still in operation today under the stewardship of his son August Vicent.

Vicent farms four vineyard sites in Gratallops and one in El Lloar – 9 hectares in total. The oldest vines are located in Els Espills where the Garnatxa and Carinyena are 60 years old. His remaining plots, El Plana, Mas d'en Corral, La Sort and L'Aubada were replanted starting in the 1980s and finishing with L'Aubada which has converted from an olive grove to a vineyard in 2004. These newer sites are planted with Garnatxa Negra, Garnatxa Blanca, Cabernet Sauvignon and Syrah.

Visiting the cellars of Celler Cecilio is like going back into time and August still tends an ancient solera of rancio – once a very popular style of wine in the region. August ferments his wines in tank with indigenous yeasts and the wines are macerated for 20–25 days before aging in tank or neutral, large French oak barrels. Luckily for us he is a neighbor of Eric and Daphne and when the opportunity arose to make a Black Slate bottling from this estate, we couldn't pass up the chance. The Black Slate Gratallops comes from a blend of older and younger vine fruit originating from August's vineyards near the village. It showcases both the power, typical of Gratallops, as well as the charmingly elegant and rustic touch of Vicent's winemaking.

LOCATION

Spain, Priorat

SOIL

Schist

ELEVATION

400-500 meters

FARMING

Sustainable

VARIETIES

Garnatxa Negra, Carinyena, Syrah

AGE OF VINES

20-65+ years-old

FERMENTATION

*Hand harvested, natural yeast
fermentation in tank, 20–25 day
maceration*

AGING

*9 months in tank and French oak barrels,
vegan*

ACCOLADES

90 – 2022, *Wine Advocate*

96 – 2019, *Jeb Dunnuck*

91 – 2018, *Wine Advocate*

95 – 2017, *Jeb Dunnuck*

92 – 2016, *Jeb Dunnuck*

