



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.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist, clay limestone

AGE OF VINES

15–60

ELEVATION

250–450 meters

VARIETIES

Garnatxa, Carinyena, Cabernet Sauvignon, Syrah

FARMING

Certified organic (CCPAE)

FERMENTATION

Hand harvested, destemmed, natural yeast fermented in concrete, 30 day maceration

AGING

12 months half in concrete tank and half in French oak barrels (35% new)

ACCOLADES

90 – 2022 Black Slate Gratallops – Wine Advocate

96 – 2019 Black Slate Gratallops – Jeb Dunnuck

91 – 2018 Black Slate Gratallops – Wine Advocate



ERIC SOLOMON
SELECTIONS