





INTRODUCTION

V V

Welcome to Clos Montblanc.

We invite you to discover our winery. A prominent member of the appellation of origin, D.O. Conca de Barberà, Clos Montblanc adheres to the classic winemaking methods of Cistercian monks. The winery is run by a family that has cultivated and cared for more than 300 years in order to offer a careful selection of wines with a unique character.

The wines of Clos Montblanc transport you back in time to the origins of winemaking.



ASPECIAL ENCLAVE

D.O. Conca de Barberà

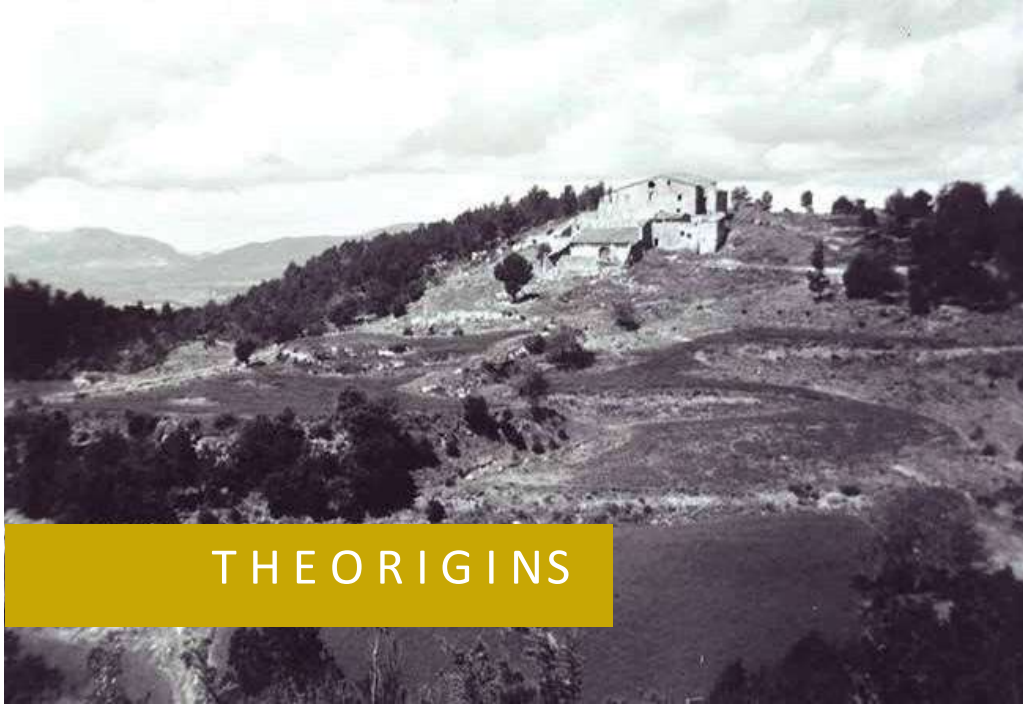


V V

We are located in D.O. Conca de Barberà (100 km from Barcelona). The winery is located in the heart of the beautiful landscape along the Cistercian Route, close to two places of historical importance in Catalonia: the fortified ducal village of Montblanc and the Monastery of Poblet. It is an area full of history and oenological tradition. While it is likely that the Romans introduced the wine for the first time, it was the Cistercian monks and templars of the temples, who settled here almost 1000 years ago and left behind their wine legacy.

It is the philosophy of the monks that until now echoes in the spirit of the winery.





V V

Masia Les Comes, the farmhouse of the Carbonell family, dates from the 18th century. For generations, the family has produced wines here in the same artisanal way. The hand-picked grapes are fermented naturally in stone vats that go back centuries. Clos Montblanc is proud to continue this tradition today.



Present day



Presentday

V V

For more than 5 generations, the Carbonell family has dedicated itself to the vine. In recent history, Mr. Lluís Carbonell, father of the current owner, Pilar Carbonell, worked tirelessly for the winery to continue the family tradition. Now is the turn of Pilar to continue with this family tradition.

And the saga continues ...



THE RECENT TRANSFORMATION

V V

In 1988, Luis Carbonell Figueras decided to expand and add to the family tradition by constructing a modern winery with great production capacity. In his quest to create the best wine possible, he surrounded himself with internationally renowned winemakers. Together they produced many of the wines that remain hallmarks of the winery today.

Equipped with the ultimate technology, Clos Montblanc has the capacity to produce 3 million liters of wine annually, oversees 50 hectares of vineyards and possesses more than a thousand barrels made from the finest French & American oak.

Today, the winery is run by the daughter of Luis Carbonell, Pilar, who leads Clos Montblanc into the future with energy & passion.



V V

Our winemaker Josep Vadri has been creating the wines of Clos Montblanc for 30 years, combining the traditional winemaking of the region with modern techniques.

Josep Vadri uses his broad knowledge to produce wines with a spirit & character of their own.





V V

CLIMATE :

The climate is defined as temperate Mediterranean, but there are strong Continental influences due to a relatively high altitude (400-600m).

The great diurnal temperature variations allow the vines to mature slowly resulting in the aromatic, concentrated wines of Clos Montblanc.

SOILS :

We are fortunate to have vineyards in 4 D.O.s with characteristics of loose, rocky soils that force the vines to dig deep for nutrients, in turn producing a smaller, better quality yield.

Conca de Barberà soils consist of lime and black slate stones (licorella).

Penedès soils are comprised mostly of Miocene sediments.

Tarragona soils are alluvial.

Terra Alta soils contain large deposits of clay.



VARIETALS



V V

**Our red wines are produced from the indigenous varieties: Trepat, Garnacha, Tempranillo and Carinyena (Samsó) along with the international varieties: Pinot Noir, Cabernet Sauvignon, Syrah and Merlot.*

**Our white wines are based on the smoothness of the traditional Macabeo (Viura) and Parellada blended with foreign varieties: Chardonnay and Sauvignon Blanc to add acidity and balance.*

**Our rosé wines are made from the traditional Trepat, Garnacha and Tempranillo grapes in addition to Syrah, Cabernet Sauvignon and Merlot and are produced following the unique “cascade” fermentation technique, which makes our wines especially fresh and aromatic.*



V V

All of the vineyards located around the traditional farmhouse, Masia Les Comes, as well as all of the Trepat and White Garnacha vines are currently in the process of being certified as Organic Agriculture. Our philosophy for the rest of the vineyards is holistic; we have a vested interest in sustainability always attempting to use alternative, less invasive forms of pest control when possible.



CLOS MONTBLANC

in the World



V V

With an international outlook from the start, we currently export more than 75% of our wines to over 30 countries.



- | | |
|-------------------|------------------------|
| <i>Austria</i> | <i>Myanmar</i> |
| <i>Belgium</i> | <i>Norway</i> |
| <i>Canada</i> | <i>Panama</i> |
| <i>Colombia</i> | <i>Poland</i> |
| <i>China</i> | <i>Perú</i> |
| <i>Czech Rep.</i> | <i>Philippines</i> |
| <i>Denmark</i> | <i>Sweden</i> |
| <i>Finland</i> | <i>Switzerland</i> |
| <i>France</i> | <i>South Africa</i> |
| <i>Germany</i> | <i>Thailand</i> |
| <i>Greece</i> | <i>The Netherlands</i> |
| <i>Hong Kong</i> | <i>Taiwan</i> |
| <i>Japan</i> | <i>U.K.</i> |
| <i>Korea</i> | <i>USA</i> |





OUR WINES



TECHNICAL SHEETS

INICI



V V

Vineyard Masia les Comes. Steepslopes at an altitude of 700m. Natural fermentation process.

VINTAGE

2016

TOTAL PRODUCTION

2,530 Bottles

VARIETALS

79% Garnacha & 21% Cabernet Sauvignon

AGE OF VINES

20 years old

SOILS

Clay loam

FARMING PRACTICE

Organic

YIELDS

1 kg/vine

HARVEST

Garnacha: Late-September / Cabernet Sauvignon: Mid-October

HARVEST METHOD

Manual

VINIFICATION & AGEING

Grapes selected in the vineyard. Fermentation in natural Stone vats that date back to the origin of the house. The wine is produced in the same manner it has been for hundreds of years, without temperature controls or additives. After the maceration, the wine is transferred to French oak barrels where it undergoes ageing for 18-24 months.

TASTING NOTES

Clean & bright with a dark purple color. Complex aroma (black fruits & spices), voluminous and round on the palate with good structure. Persistent finish.

Alcohol Content 14,5%

Residual Sugars 2.0g/l



Masia les Comes is the original Carbonell family farmhouse and winery dating back 5 generations. In 1988 the family planted 6 hectares of Cabernet Sauvignon and 4 hectares of Merlot on east facing steep slopes at an altitude of 700m with the intention of producing this unique wine.

VINTAGE

2015

TOTAL PRODUCTION

12,000 Bottles

VARIETALS

70% Cabernet Sauvignon / 30% Merlot

AGE OF VINES

25 years old

SOILS

Clay loam

FARMING PRACTICE

Organic

YIELDS

1 kg/vine

HARVEST

Cabernet Sauvignon: Mid-October / Merlot: Mid-September

HARVEST METHOD

Mechanical

VINIFICATION & AGEING

The grapes ferment in stainless steel tanks at controlled temperature between 25 and 28°C. After maceration with the skins, the wine is aged in barrels for 18-24 months.

TASTING NOTES

Clean & bright with a dark purple color. Complex aroma (dark fruits, coffee & earth notes), voluminous and round on the palate with a good structure. Persistent finish.

Alcohol Content 14%

Residual Sugars 2.5g/l

The Child of the Springtime. G de Gormand is born from the blend of Garrut, the vines facing the Mediterranean Sea, and Trepat, the vines of the Medieval land of Conca de Barbera.



VINTAGE

2019

TOTAL PRODUCTION

7.000 Bottles

VARIETALS

60% Garrut/40% Trepat

AGE OF VINES

Garrut: old vines (more than 30 years old)

Trepat: young vines (12 years old)

SOILS

Clayloam

FARMING PRACTICE

Sustainable

YIELDS

1,5 kg/vine

HARVEST

Garrut: October / Trepat: September

HARVEST METHOD

Manual

VINIFICATION & AGEING

Prefermentation at cold temperatures for 5 days, followed by fermentation with a controlled increase in temperatures until 24 °C. The malolactic fermentation takes place in the same stainless steel tank. After a light clarification, the wine is bottled in a bordelesa bottle tacking maximum care during the whole process to avoid any oxidation..

TASTING NOTES

Attractive, bright & lively red colour. Light and fruity on the palate, with pleasant notes of a mix of red fruits (raspberry, blackberries, blueberries and gooseberries). On the nose, we find the aromas of these fruits with floral notes..

Alcohol Content 13,5%

Residual Sugars 3,3g/l

XIPELLA



V V

RED

Xipella is the dialect of Catalan spoken in the Concade Barbera. It is also the name of the first wine produced by Clos Montblanc in 1988.

VINTAGE

2016

TOTAL PRODUCTION

20.000 Bottles

VARIETALS

40% Cariñena & 35% Syrah & 25% Syrah

AGE OF VINES

15 years old

SOILS

Black Slate & Quartz (Licorella)

FARMING PRACTICE

Sustainable

YIELDS

1.5 kg/vine

HARVEST

Cariñena: late-October/ Syrah & Cabernet Savig.: Mid-October

HARVEST METHOD

Mechanical

VINIFICATION & AGEING

The grapes ferment in stainless-steel tanks at controlled temperature as between 25 and 28°C. After undergoing malolactic fermentation the wine is aged in used and new barrels from 12 to 16 months.

TASTING NOTES

Intense Color. Potent aroma of ripe fruit, mineral notes with a touch of wood from the oak ageing. Round and voluminous on the palate with fine, well-integrated tannins. Long & persistent finish.

Alcohol Content 14,5%

Residual Sugars 3,8g/l

XIPELLA



V V

WHITE

Vineyards located below the Sierra de Miramar mountain range at an altitude of 400m.

VINTAGE

2018

TOTAL PRODUCTION

8,800 Bottles

VARIETALS

Macabeo/ Parellada/ Sauvignon Blanc

AGE OF VINES

25 years old

SOILS

Clay loam

FARMING PRACTICE

Sustainable

YIELDS

2.5-3kg/vine

HARVEST

Early September

HARVEST METHOD

Mechanical (nocturnal)

VINIFICATION & AGEING

After a short maceration, the juice is pressed off the skins and placed in stainless steel tanks to undergo fermentation at a controlled temperature between 14-18°C.

TASTING NOTES

Pale yellow with green reflections. Aromas of white fruit (pear, apple) with citrus notes. Bright acidity. On the palate it recalls the freshness of the fruit.

Alcohol Content 12.5%

Residual Sugars 4 g/l

ORIGEN



V V

ORIGEN

A wine to emulate the wine that was made in the Cistercean monasteries in Catalonia in the 14th C.

VINTAGE

2016

TOTAL PRODUCTION

20.000 Bottles

VARIETALS

Red Grenache, Samsó, Cabernet Sauvignon,

AGE OF VINES

20 - 30 years old

SOILS

Clay loam texture

FARMING PRACTICE

Sustainable

YIELDS

1,5 kg/vine

HARVEST

Late-September – Late- October

HARVEST METHOD

Mechanical

VINIFICATION & AGEING

Fermentation takes place in stainless-steel tanks followed by ageing in French & American oak barrels for 16 months.

TASTING NOTES

Intense ruby red color. On the nose, notes of red fruits blueberries and balsamic. Powerful wine., well balanced. Lingering & persistent finish.

Alcohol Content 14,5%

Residual Sugars <3g/l

UNIC



V V

TREPAT

1.5 Ha. single vineyard at an altitude of 400m.

VINTAGE

2016

TOTAL PRODUCTION

4,000 Bottles

VARIETALS

100% Trepat

AGE OF VINES

50 year sold

SOILS

Clay loam texture

FARMING PRACTICE

Organic

YIELDS

1 kg/vine

HARVEST

Late-October

HARVEST METHOD

Manual

VINIFICATION & AGEING

Fermentation takes place in stainless-steel tanks followed by ageing in French & American oak barrels.

TASTING NOTES

The vivid color recalls the red of the garden cherry. On the nose, notes of black pepper and hints of herbs. Although it is a powerful wine, it transmits a freshness & refreshing minerality. Lingering & satisfying finish.

Alcohol Content 13%

Residual Sugars 1.8g/l



VV

MERLOT

Clos Montblanc Merlot is harvested from a single 4 ha. Vineyard located in the foothills of the Sierra de Miramar range at an altitude of 400m.

VINTAGE

2017

TOTAL PRODUCTION

8,600 Bottles

VARIETALS

100% Merlot

AGE OF VINES

20 years old

SOILS

Loose & well-draining Limestone

FARMING PRACTICE

Organic farming

YIELDS

1.5 kg/vine

HARVEST

Mid-October

HARVEST METHOD

Mechanical

VINIFICATION & AGEING

The grapes ferment in stainless-steel tanks at controlled temperature between 25 and 28°C. After maceration, the wine undergoes malolactic fermentation and 12 months of ageing in American oak barrels.

TASTING NOTES

Reddish purple color. Aroma of ripe and candied fruit. The palate is creamy, warm and round.

Alcohol Content 15%

Residual Sugars less than 2,2 g/l.

SYRAH

Clos Montblanc Syrah comes from 2 ha. of vineyards directly surrounding the winery, which were planted at the end of the 20th century.

VINTAGE

2017

TOTAL PRODUCTION

8,700 Bottles

VARIETALS

100% Syrah

AGE OF VINES

15 year sold

SOILS

Black Slate & Quartz (Llicorella)

FARMING PRACTICE

Sustainable

YIELDS

1.5 kg/vine

HARVEST

Beginning of October

HARVEST METHOD

Mechanical

VINIFICATION & AGEING

The grapes ferment in stainless-steel tanks at controlled temperature between 25 and 28°C. After maceration the wine undergoes malolactic fermentation in French barrels before being transferred to used American barrels for 12 months of ageing.

TASTING NOTES

Intense garnet color. Aroma a blend of the notes from the barrel ageing, black fruit & spices. Full bodied with powerful spicy and balsamic notes on the palate. Persistent and long finish.

Alcohol Content 15%

Residual Sugars 2,8 g/l

UNIC



V V

PINOT NOIR

VINTAGE

2017

TOTAL PRODUCTION

7,600 Bottles

VARIETALS

Pinot Noir

AGE OF VINES

16 years old

SOILS

Clay loam

FARMING PRACTICE

Sustainable

YIELDS

5000 kg/ha

HARVEST

End of September

HARVEST METHOD

Mechanical

VINIFICATION & AGEING

The grapes ferment in stainless-steel tanks at controlled temperature between 25 and 28°C. The wine is then transferred to oak barrels where it undergoes malolactic fermentation on its lees. Periodic baronage and barrel ageing between 6 and 10 months.

TASTING NOTES

Lively cherry color. Aroma a blend of the oak ageing and the characteristics of the Pinot Noir varietal. Mineral notes with hints of plum jam and sweet tannins on the palate.

Alcohol Content 12,5%

Residual Sugars 1.4g/l



V V

GARNATXA BLANCA

Single vineyard of Bush vines at an altitude of 400m.

VINTAGE

2018

TOTAL PRODUCTION

1800 botellas

VARIETALS

100% White Grenache

AGE OF VINES

40 years old

SOIL

Clay loam

FARMING PRACTICE

Organic (in certification process)

YIELD

1 kg/vine

HARVEST

First half of September

HARVEST METHOD

Manual

VINIFICATION & AGEING

Microvinification in stainless steel tanks at low temperatures.

TASTING NOTES

Pale yellow with Green hues. Bright & clean with intense aroma, hints of ripe fruit and floral notes.

The palate is warming and persistent.

Alcohol content 13°

Residual Sugar <4 g/L

CHARDONNAY

Family vineyard located in the foothills of the Sierra de Miramar mountain range.

VINTAGE

2018

TOTAL PRODUCTION

20,000 Bottles

VARIETALS

Chardonnay

AGE OF VINES

19 years old

SOILS

Clay loam

FARMING PRACTICE

Sustainable

YIELDS

2 kg-2.5 kg/vine

HARVEST

Mid-September

HARVEST METHOD

Mechanical (Nocturnal)

VINIFICATION & AGEING

The grapes, without added sulfur, ferment in new French oak barrels of diverse origins: Nevers, Tronçais, Allier. The alolactic fermentation then takes place in the same barrels, where the wine is stored between 3 & 4 months before bottling.

TASTING NOTES

raw yellow with amber tones. High intensity and persistent aroma, white fruit and smoky notes. Round, voluminous, silky & elegant palate.

Alcohol Content 14%

Residual Sugars 2,4g/l

UNIC



V V

SAUVIGNON BLANC

VINTAGE

2018

TOTAL PRODUCTION

8,000 Bottles

VARIETALS

100% Sauvignon Blanc

AGE OF VINES

20 years old

SOILS

Clay loam

FARMING PRACTICE

Organic

YIELDS

1.5 kg/vine

HARVEST

Late- August or Early September

HARVEST METHOD

Mechanical (Nocturnal)

VINIFICATION & AGEING

After a short maceration, the juice is pressed off the skins and placed in stainless-steel tanks to ferment at a controlled temperature of 16°C.

TASTING NOTES

Clear, bright yellow with greenish tones. Fresh and clean aroma with notes of citrus and exotic fruits & hay.

Soft on the palate with well-balanced acidity.

Alcohol Content 13%

Residual Sugars < 3g/l



V V

TEMPRANILLO

Blend of estate grown Tempranillo with a touch of Cabernet Sauvignon.

VINTAGE

2018

TOTAL PRODUCTION

150,000 Bottles

VARIETALS

85% Tempranillo/ 15% Cabernet Sauvignon

AGE OF VINES

10 years old

SOILS

Calcareous Clay

FARMING PRACTICE

Conventional

YIELDS

5000 kg/ha

HARVEST

Cabernet Sauvignon: Mid-October / Tempranillo: Mid-September

HARVEST METHOD

Mechanical

VINIFICATION & AGEING

The grapes ferment in stainless-steel tanks at controlled temperatures between 25 and 28°C. After maceration the wine is aged in used barrels for 2 to 3 months.

TASTING NOTES

Intense ruby red color. Aromas of red fruits, raspberries and blackberries. Fresh on the palate.

Alcohol Content 13.5 %

Residual Sugars < 3g/l

MACABEO CHARDONNAY

The traditional Macabeograpeswith an averagevineageofmorethan 30 yearsblendedwith Chardonnay from thehighestvineyards of theConca de Barbera.



VINTAGE

2019

TOTAL PRODUCTION

200,000 Bottles

VARIETALS

Macabeo / Chardonnay

AGE OF VINES

20 years old

SOILS

Clay loam

FARMING PRACTICE

Conventional

YIELDS

2-3 kg/vine

HARVEST

Mid-September

HARVEST METHOD

Mechanical

VINIFICATION & AGEING

After a short maceration the juice is pressed off the skins and placed in stainless-steel tanks to ferment at a controlled temperature of 16°C.

TASTING NOTES

Pale yellow & clean. Notes of peach and pineapple on the nose with a fresh and bright acidity. Powerful fruit finish.

Alcohol Content 12,5 %

Residual Sugars 3,3g//l



V V

ROSÉ

VINTAGE

2019

TOTAL PRODUCTION

20,000 Bottles

VARIETALS

Tempranillo/ Merlot/ Syrah

AGE OF VINES

20 years old

SOILS

Clay loam

FARMING PRACTICE

Sustainable

YIELDS

2-3 kg/vine

HARVEST

Mid-September

HARVEST METHOD

Mechanical

VINIFICATION & AGEING

"Waterfall fermentation". The fermentation takes place in stainless-steel tanks at controlled temperatures following our particular system of successive fermentations (in waterfall).

TASTING NOTES

Bright currant in color. Fresh and complex (red fruit) aroma. It is well-structured and round on the palate with a nuanced variety of fruit and candy notes.

Alcohol Content 13.5%

Residual Sugars < 4g/l



V V

GARNACHA

Vineyards at an altitude of 600 meters.

TOTAL PRODUCTION

400 bottles

VARIETIES

Garnacha

AGE OF THE VINEYARDS

30 years

TYPE OF SOIL

Clay and silty texture

AGRICULTURAL PRACTICES

Sustainable

PERFORMANCE

1 kg/vineyard

HARVEST

November

HARVEST METHOD

Manual

VINIFICATION & AGING

The grapes are allowed to mature on the plant and are harvested when the grapes have been turned into raisins.

The grapes are fermented in stainless steel tanks until reaching 14-15°. There is a pump daily for maximum extraction. After being pressed the juice is aged 14 months in French oak barrels.

TASTING NOTES

Alcohol content 16%

Residual sugars 100 - 150g/L



VINTAGE

N/V

VARIETALS

75% Macabeo / 25% Parellada

SOILS

Calcareous Clay

HARVEST

From beginning of September through beginning of October.

HARVEST METHOD

Manual

VINIFICATION & AGEING

This cava is produced in the Traditional Method. The base wines used in the blend come from a single vintage. The second fermentation takes place in the bottle and the wine is aged on its lees for a minimum of 1.5 years before disgorgement.

TASTING NOTES

Pale yellow with golden hues, this cava offers fine and abundant bubbles. This is a well balanced cava with good structure and a fresh, friendly and clean finish.

Alcohol Content 11.5%

Residual Sugars < 3g/l

CLOSMONTBLANC



V V

BRUT PREMIUM

VINTAGE

N/V

VARIETALS

70% Macabeo / 30% Parellada

SOILS

Calcareous Clay

HARVEST

From beginning of September through beginning of October.

HARVEST METHOD

Manual

VINIFICATION & AGEING

Produced in the traditional method, this cava is the blend of the best wines made from the Macabeo & Parellada grapes. Ageing of between 1 and 1.5 years in bottle.

TASTING NOTES

Pale yellow with green hues and fine bubbles. The varietal aromas are complemented by lactic notes and a delicate

background of white fruit (apple, pear). On the palate this cava is friendly with a perfectly balanced acidity.

The bubbles are well intergrated, leaving a persistent and full finish.

Alcohol Content 11.5%

Residual Sugars 6g/l.

BRUT ROSAT



VINTAGE

N/V

VARIETALS

100% Trepat

SOILS

Calcareous Clay

HARVEST

From beginning of September through beginning of October.

HARVEST METHOD

Manual

VINIFICATION & AGEING

Our rosé cava is given a unique personality by the exclusive presence of the Trepat varietal. The Conca de Barberà is the major producer of this indigenous grape. Minimum ageing of 1 year in bottle.

TASTING NOTES

Cherry blossom color, clean and bright with fine and abundant bubbles. Fresh aromas of strawberries coming from the varietal, which are also present on the harmonious palate.

Alcohol Content 11.5%

Residual Sugars 6g/l.