

CATALUNYA

CONCA DE BAERBERA

CLOS MONTBLANC BARBERÀ DE LA CONCA



OVERVIEW | Barberà de la Conca is located very close to two symbolic places in the history of Catalonia: the fortified town of Montblanc and the monastery of Poblet. This is a land full of history and tradition. Here the Cistercian monks settled, nearly a thousand years ago, with their ideal of finding the way to perfection. Their spirit survives in the souls of our inhabitants and shows in the way that the people here work.

Geologically also it is a very special spot. The soil is rich and balanced, grey and limy, full of special variations, offering the optimum natural qualities for viticulture.

VINEYARD/CELLAR PRACTICES | The area has a climate that is quite unique. The inland part of Barberà de la Conca, where Montblanc's vineyards are, benefit from soft breezes from the Mediterranean, and plus continental climates from the surrounding mountains and the river Francolí during the winter. This situation produces cold winters and hot summers, with balanced rainfall. The large swing between day and night temperatures allows the vines to mature more slowly, with longer cycles, and this forms the aroma of our wines.

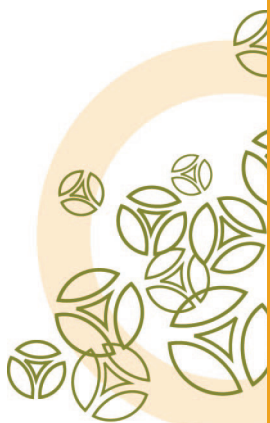
Cultivation is carried out with the most modern pruning systems, for example, the espalier and urn, and with meticulous control and care during the growing process and in selection during the harvest, which is done by hand.

The winery, equipped with high technology, has capacity for 3 million litres of wine, with 34 fermentation tanks, holding up to 750,000 litres, a pneumatic press to transform the grapes into must and two horizontal presses. There are more than a thousand barrels, made from the finest French and American oak.

WINES | **Castillo de Montblanc Cava** -Undergoes a very slow fermentation at low temperature in order to bring out secondary aromas during the initial fermentation process and aged in the bottle for almost 2 years. 50% Macabeu, 30% Xarel·lo, 20% Parellada all harvested by hand.

Castillo de Montblanc Macabeo/Chardonnay - 60% Macabeo (Viura), 40% Chardonnay averaging 30 years of age, hand picked from the highest vineyards of Conca de Barbera. The soils are abundant with limestone. Raised in stainless steel tanks on its lees for several months.

Castillo de Montblanc Tempranillo - 85% Tempranillo, 15% Cabernet Sauvignon from calcareous and clay soils. Fermentation in stainless steel tanks, followed by long maceration of must together with the skins for between 15 to 20 days in order to obtain maximum color and good tannins. Following maceration, the wine went through malolactic fermentation and a short ageing in American oak barrels.



trriage wines

4755 Colorado Avenue South, Ste A
Seattle, WA 98134
206. 763. 5994
fax 206. 883. 0215

2210 North Lewis Street
Portland, OR 97227
503. 236. 6262
503. 236. 3660 fax