



TECHNICAL SHEETS



V V

RED

Proyecto Cu4tro is a wine produced from a blend of 4 varieties from four distinct vineyards.

VINTAGE

2018

TOTAL PRODUCTION

25,000 Bottles

VARIETALS

40 % Merlot / 30 % Gamacha / 25 % Cabernet Sauvignon / 5% Cariñena

AGE OF VINES

20 years old

SOILS

Clay loam

FARMING PRACTICE

Sustainable

YIELDS

1.5 -2.5kg/vine

HARVEST

Mid-September through Mid- October

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 American & French barrels for 16 months.

TASTING NOTES

Intense ruby red color. Aromas of red fruits, raspberries & blackberries with balsamic and vanilla notes from barrel aging.

Alcohol Content 14,5%

Residual Sugars 2.5g/l



V V

WHITE

Proyecto Cu4tro is a wine produced from a blend of 2 varieties from four distinct vineyards.

VINTAGE

2021

TOTAL PRODUCTION

100,000 Bottles

VARIETALS

60% Macabeo/40% Chardonnay

AGE OF VINES

25 years old

SOILS

Clay loam

FARMING PRACTICE

Conventional

YIELDS

2-3 kg/vine

HARVEST

Early & 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 <3,5-4g//l



VINTAGE

N/V

VARIETALS

45% Macabeo / 30% Xarello / 20% Parellada / 5% Chardonnay

SOILS

Calcareous Clay

HARVEST

From beginning of September through beginning of October

HARVEST METHOD

Manual

VINIFICATION & AGEING

The grapes ferment at low temperatures very slowly in stainless steel tanks in order to ensure aromatic base wine. Second Fermentation in bottle as per traditional method where the wine spends 2,5 to 3,5 years of ageing in bottle and then disgorgement will take place.

TASTING NOTES

Pale yellow with golden and green hues. Very clean nose with almond notes, a hint of honey and dried herbs. Dry, well structured, balanced with a well-integrated acidity.

Alcohol Content 12%

Residual Sugars <3g/l.

Contain Sulphites

Dinking temp: 5-7-°C



VINTAGE

N/V

VARIETALS

40% Macabeo / 40% Xarello / 15% Parellada / 5% Chardonnay

SOILS

Calcareous Clay

HARVEST

From beginning of September through beginning of October

HARVEST METHOD

Manual

VINIFICATION & AGEING

The grapes ferment at low temperatures very slowly in stainless steel tanks in order to ensure aromatic base wine.

Second Fermentation in bottle as per traditional method and after the wine spends

1.5 years to 2 years of ageing in bottle, disgorgement will take place.

TASTING NOTES

Lively and balanced. Fresh with well-balanced and persistent bubbles. Hints of nuts and yeast. Excellent balance

between alcohol and acidity.

Alcohol Content 12%

Residual Sugars 6g/l



VINTAGE

N/V

VARIETALS

80% Trepat/ 15% Pinot Noir/ 3% Gamacha/ 2% Monastrell

SOILS

Calcareous Clay

HARVEST

From beginning of September through beginning of October

HARVEST METHOD

Manual

VINIFICATION & AGEING

The grapes ferment at low temperatures very slowly in stainless steel tanks in order to ensure aromatic base wine.

Second Fermentation in bottle as per traditional method and after the wine spends 1.5 years to 2 years of ageing in bottle, disgorgement will take place.

TASTING NOTES

Lively and balanced. Fresh with well-balanced and persistent bubbles. Hints of nuts and yeast. Excellent balance between alcohol and acidity.

Alcohol Content 11.5%

Residual Sugars 6g/l



VINTAGE

N/V

VARIETALS

40% Macabeo / 40% Xarel·lo / 15% Parellada / 5% Chardonnay

SOILS

Clay-limestone

HARVEST

From mid -August until the end of September

HARVEST METHOD

Manual

VINIFICATION & AGEING

The grapes ferment at low temperatures very slowly in stainless steel tanks in order to ensure aromatic base wine.

Second Fermentation in bottle as per traditional method and the wine spends
1 to 1.5 years of ageing in bottle before disgorgement.

TASTING NOTES

Inviting, well-structured and alive.

Sweet on the palate, with notes of ripe fruit and subtle hints of creamy pastries.

Nice and persistent finish & aftertaste.

Alcohol Content 11.5%

Residual Sugars 35g/l



TECHNICAL SHEETS

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



VINTAGE

2018

TOTAL PRODUCTION

3,600 Bottles

VARIETALS

82% Garnacha & 18% Cabernet Sauvignon

AGE OF VINES

21 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 (blackfruits & spices), voluminous and round on the palate, with good structure and very Mediterranean in character. Persistent finish.

Alcohol Content 14,5%

Residual Sugars 2.0g/l



V V

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

VINTAGE

2016

TOTAL PRODUCTION

12,000 Bottles

VARIETALS

70% Cabernet Sauvignon / 30% Merlot

AGE OF VINES

25 years old

SOILS

Clay loam

FARMING PRACTICE

Organic

YIELDS

1kg/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 14,5%

Residual Sugars 2.5g/l



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

2019

TOTAL PRODUCTION

20,000 Bottles

VARIETALS

100% Merlot

AGE OF VINES

25 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 a 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 2,2 g/l.

CHARDONNAY

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

VINTAGE

2022

TOTAL PRODUCTION

30,000 Bottles

VARIETALS

100% Chardonnay

AGE OF VINES

21 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 ferment in new French oak barrels of diverse origins (Nevers, Tronçais, Allier) without added sulfur.

The malolactic fermentation then takes place in the same barrels, where the wine is stored between 3 & 4 months before bottling.

TASTING NOTES

Straw yellow color, with amber tones. High intensity and persistent aroma of white fruit and smoky notes.

Round, voluminous, silky and elegant on the palate.

Alcohol Content 14%

Residual Sugars 2,8 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

2018

TOTAL PRODUCTION

20.000 Bottles

VARIETALS

40% Red Grenache, 35% Samsó, 25% Cabernet Sauvignon,

AGE OF VINES

20 - 30 yearsold

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

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



VINTAGE

2021

TOTAL PRODUCTION

7.000 Bottles

VARIETALS

60% Garrut / 40% Trepát

AGE OF VINES

Garrut: old vines (more than 30 years old)

Trepát: young vines (12 years old)

SOILS

Clayloam

FARMING PRACTICE

Sustainable

YIELDS

1,5kg/vine

HARVEST

Garrut: October / Trepát: September

HARVEST METHOD

Manual

VINIFICATION & AGEING

Pre-fermentation at cold temperature for 5 days, followed by fermentation with a controlled increase in temperature up to 24 °C. The malolactic fermentation takes place in the same stainless steel tank. After a light clarification, the wine is bottled taking 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 Sugar < 3,6 g/l

TEMPRANILLO

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

VINTAGE

2022

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 temperature 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 with dark purple reflections. Aromas of red fruits, raspberries and blackberries, spices and a touch of maquis. Refreshing on the palate.

Alcohol Content 14.5 %

Residual Sugars < 3g/l



MACABEO CHARDONNAY

The traditional Macabeu grapes with an average vintage of more than 30 years, blended with Chardonnay from the highest vineyards of the Conca de Barbera.

VINTAGE

2022

TOTAL PRODUCTION

200,000 Bottles

VARIETALS

60% Macabeo / 40% 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. A simple, very inviting offering.

Alcohol Content 12,5 %

Residual Sugars 22 g/l





V V

ROSÉ

VINTAGE

2021

TOTAL PRODUCTION

20,000 Bottles

VARIETALS

50% Tempranillo/ 25% Merlot/ 25% Syrah

AGE OF VINES

20 years old

SOILS

Clayloam

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 candied notes.

Alcohol Content 12%

Residual Sugars 1,3g/l