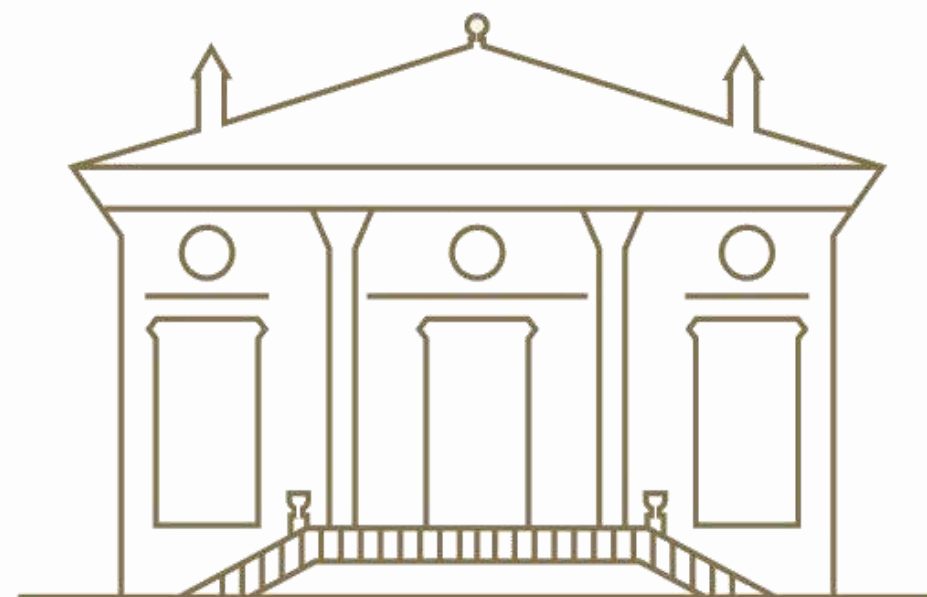




montrubí

·1984·

Where are we located ?

60 KM BARCELONA

CATALONIA

DO PENEDEÛS – ALT PENEDEÛS

VINEYARDS: 400 – 800 MT ALTITUDES



Our choices

SUMOLL PIONEERS

1st in the world to recover
the grape

INDIGENOUS GRAPES

Sumoll, Xarel·lo, Parellada,
Macabeu, Garnatxa...

ORGANIC AND VEGAN

Viticulture, sustainability



Hand-picked grapes



Josep, our winemaker



Winery

Gaintus



Sumoll is a historical red grape variety of Catalonia, mainly found in the Penedès region. References can be found as far back as the **18th century**.

From the 1950s onwards, there has been a progressive loss of this grape variety, until its almost complete **extinction**. French grapes (Cabernet Sauvignon, Merlot...) and grapes destined for the production of Cava (Parellada, Macabeo, Xarel-lo, Chardonnay) quickly took over the territory.

At the beginning of the new millennium, MontRubí took the decision to **recover this native grape**. During these first twenty years, we have learned to domesticate this very special grape variety.

In 2001 **Gaintus Vertical** was born: the first 100% Sumoll wine in the world. In 2007 the DO Penedès also recognised the quality of the grape and accepted it in its catalogue.

MontRubí named its 100% Sumoll red wines "**Gaintus**". This name comes from a climbing route that symbolises the great challenge that MontRubí faced.



Our achievements

Awards

Every year our wines get scored over 90 points by the most prestigious international wine critics such as Robert Parker, James Suckling, Decanter and Guia Peñin.

Michelin starred restaurants

Our wines are included in the lists of some of the most prestigious restaurants in the world such as:

Lung King Heen (*)** *Hong Kong*, **Eleven Madison Park (***)** *New York*

El Celler de Can Roca (*)** *Gérone*, **Rutz (***)** *Berlin*

Unique wine tourism project

MontRubí's wine tourism project is in the village of Avellà, where we have renovated some historic buildings that house our gastronomic area, our boutique hotel Casa Gran 1771 *****, and the spaces we use for making and aging our wines.



Why MontRubí ?



Nest in Sumoll Vines



Clay amphoras



Black & White brand



Concrete eggs

TRENDS

Rediscover of indigenous grapes, authenticity, a story to tell
Wines fruit- focused, low level of alcohol, freshness

USE OF INNOVATIVE VINIFICATION METHODS

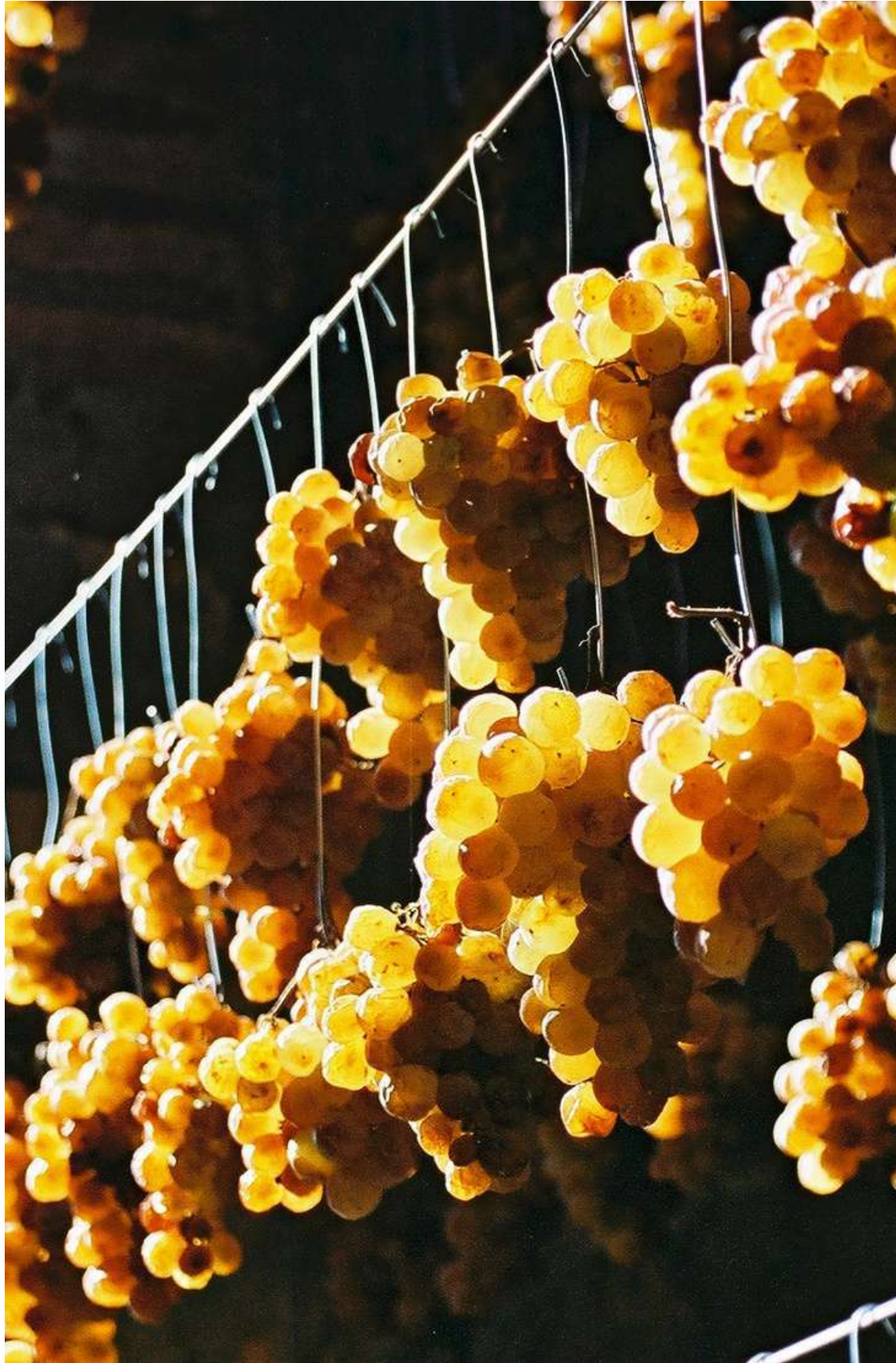
Amphoras, concrete eggs, demijohns...

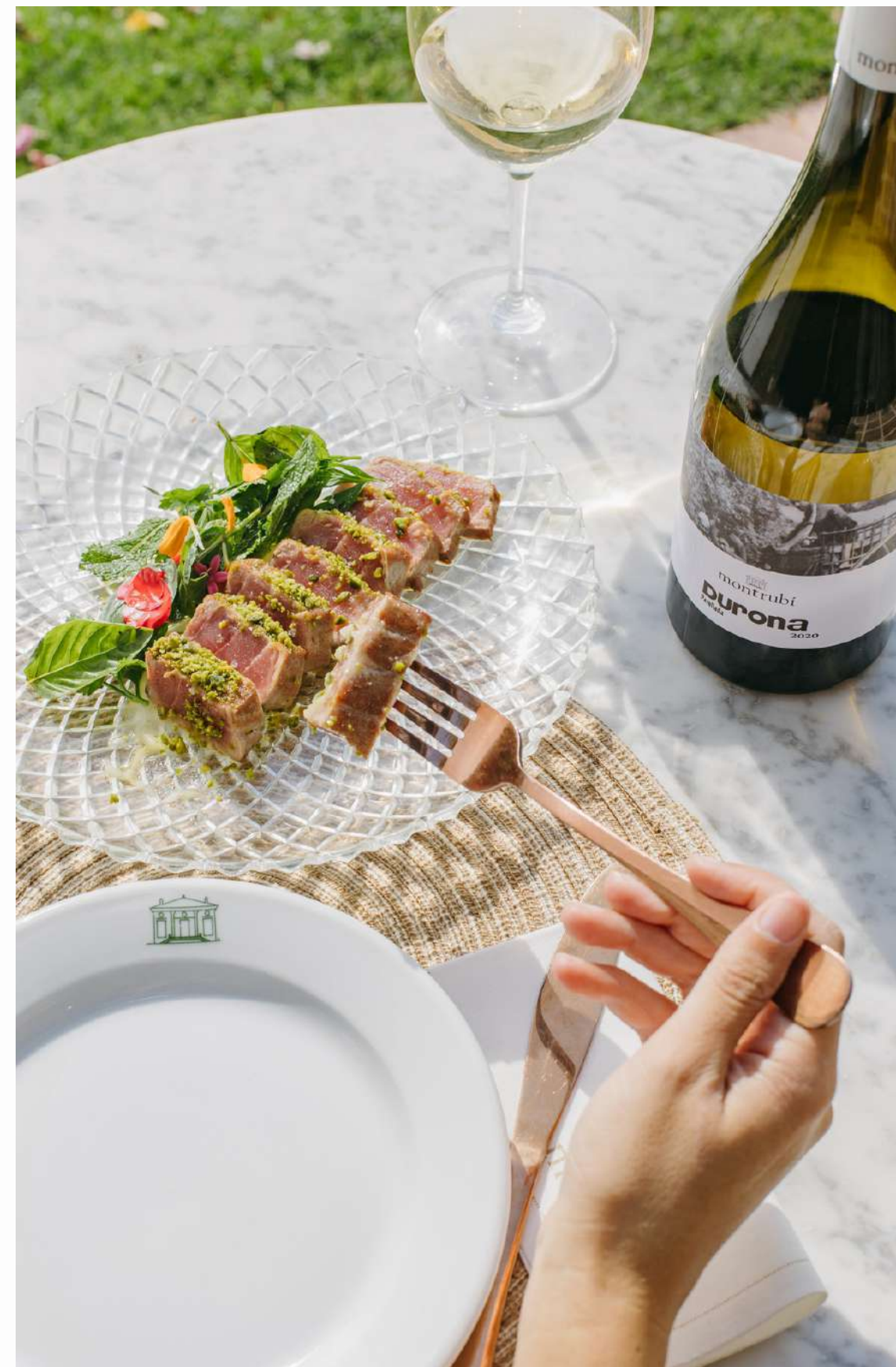
GO GREEN

Sustainability, organic and vegan certifications

ATTRACTIVE IMAGE / BRAND

Modern labels and elegant corporate image









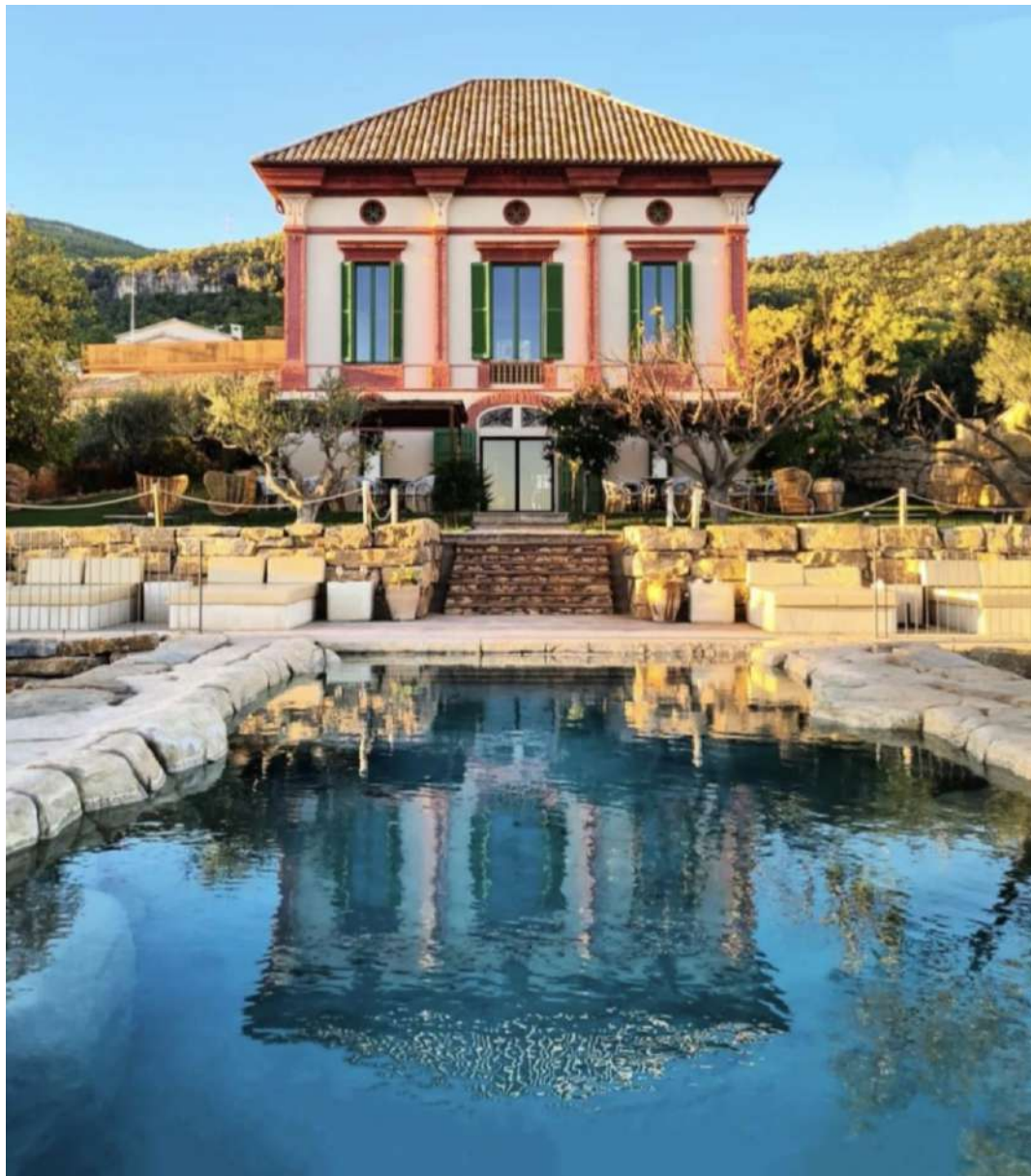
Thank you!
www.montrubi.com



Mont Rubi



mont_rubi



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CATALOGUE





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MontRubí

MontRubí is located in a small town called L'Avellà, in the Alt Penedès wine region, 60 km south-west of Barcelona. It is a boutique winery founded in 1984. Our land includes 30 hectares of vineyards at altitudes within 500 and 800 meters above sea level.

Why we are different

In a region famous for producing the sparkling wines Cava, we decided to focus on quality still wines using only indigenous grapes.

Our motto is "Tradition with innovation". Our wines are an authentic description of the territory but presented in a young style with fresh look.

Gaintus Project

MontRubí has been investing in the recovery of the Sumoll grape variety, which was almost extinct after phylloxera devastation. We were the first winery in the world to produce a wine made with 100% Sumoll grape. This variety requires a very delicate treatment in the vineyard and winery because of its thin skin and irregular maturation. It has been nicknamed "Pinot Noir of the Mediterranean".

Quality wines

Our wines are appreciated by wine lovers, sommeliers, professionals and collectors, taking into account the rarity of the Sumoll grape. For this reason, our selection has been included in many prestigious international restaurants.

Enotourism

MontRubí has also committed to a unique wine tourism project, renovating historic buildings that house the winery's gastronomic space and the Boutique Hotel Casa Gran 1771 *****.

Sustainability and organic philosophy

MontRubí is committed to the ancestral winemaking traditions of the Penedès. The entire estate is certified organic, therefore, not only our vineyards and wines follow the parameters of organic agriculture, but also all the products we serve in our restaurant as well as our olive trees and our orchard.



Welcome to MontRubí

WHITE



Denomination of origin
Penedès

Type of wine
White

Variety
100% Xarel·lo

Vine age
1974

Alcohol content
12,5% vol.

Soils
Calcareous clay

Ideal serving temperatur
8°C - 10°C (46.4°F-50°F)

Certification
Organic and vegan

Formats available
75 cl / 150 cl / 300 cl

Winemaking

Fermentation in stainless steel tanks. Fine lees contact during 3 weeks.

Tasting notes

White is a monovarietal Xarel·lo wine from vineyards planted in 1974. The nutrient-poor soils at high altitude in Alt Penedès are ideal for this versatile variety. A youthful and vibrantly fruited wine with sweet herbal scents with fresh green fennel.

Awards

- 2022 Vintage: 91 - James Suckling; 90 - Guía Peñín; Gilbert & Gaillard - Gold Medal
- 2021 Vintage: 91 - James Suckling; Gilbert & Gaillard - Gold Medal; 90 - Guía Peñín
- 2020 Vintage: Gilbert & Gaillard - Gold Medal; 90 - Guía Peñín; Vinari Awards - Silver Medal
- 2019 Vintage: 90 - Decanter; Sakura Awards (Japan) - Silver Medal
- 2018 Vintage: 92 - James Suckling; 90 - Robert Parker; 90 - Guía Peñín
- 2017 Vintage: 90 - James Suckling
- 2015 Vintage: Decanter - Silver Medal
- 2013 Vintage: Decanter - Bronze Medal

NOTES



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BLACK



Denomination of origin
Penedès

Type of wine
Red

Variety
100% Garnacha

Vine age
1975

Alcohol content
13,5% vol.

Soil
Calcareous clay

Ideal serving temperature
12°C - 14°C (53.6°F-57.2°F)

Certification
Organic and vegan

Formats available
75 cl / 150 cl / 300 cl

Winemaking

70% maceration with the skin, 30% carbonic maceration. Fermentation in stainless steel tanks. Fine lees contact during 3 weeks.

Tasting remarks

Black is a young and lively wine with an intense purple hue that hints at the delicious fruit to come. The boisterous nose is full of wild berry and Murcian plum accented by a floral note of violets. The wine is silky smooth on the palate, but with a fresh definition that leaves you wanting more. The lingering finish of blackberries continues from one sip to the next.

Awards

- 2022 Vintage: Gilbert & Gaillard - Gold Medal
- 2021 Vintage: Gilbert & Gaillard - Gold Medal;
91 - Guía Peñín
- 2020 Vintage: Gilbert & Gaillard - Gold Medal;
91 - Guía Peñín; Vinari Awards - Gold Medal;
Tastavins - Gold Medal
- 2018 Vintage: 89 - Robert Parker;
Vinari Awards - Gold Medal
- 2017 Vintage: 93 - Decanter
- 2015 Vintage: 89 - Robert Parker; Decanter -
Bronze Medal
- 2014 Vintage: Decanter - Bronze Medal
- 2012 Vintage: 90 - Robert Parker

NOTES



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DURONA BLANCO



Denomination of origin
Penedès

Type of wine
White

Variety
100% Parellada

Vine age
1975

Alcohol content
11% vol.

Soil
Calcareous clay

Ideal serving temperature
12°C - 13°C (53.6°F-55.4°F)

Certification
Organic and vegan

Formats available
75 cl

Winemaking

Short maceration in contact with the skins and fermentation in stainless steel using indigenous yeast. Once the fermentation is almost finished, the wine is transferred to custom locally-made clay amphora with no temperature control. Maturation in amphoras in contact with fine lees during 4 - 6 months.

Tasting remarks

Elegant and subtle nose with notes of heather and orchard blossom. A silky palate with tremendous length and a rounded mineral element. A wine with a unique personality showcasing a grape seldom seen in monovarietal form.

Awards

- 2020 Vintage: 90 - Robert Parker, 16 - Jancis Robinson
- 2019 Vintage: Best Parellada Wine in Catalunya (Guia de Vins Catalunya)
- 2018 Vintage: Best Parellada Wine in Catalunya (Guia de Vins Catalunya)
- 2017 Vintage: 90+ Robert Parker
- 2016 Vintage: 9,34 - Guía de vins de Catalunya
- 2015 Vintage: 90 - Guía Peñín
- 2014 Vintage: 9,30 Guía de vins de Catalunya

NOTES



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DURONA TINTO



Denomination of origin

Penedès

Type of wine

Red

Varieties

50% Sumoll, 25% Garnacha, 25% Cariñena

Vine age

1955 (Sumoll), 1955 (Garnacha), 1959 (Cariñena)

Alcohol content

12,5% vol.

Soils

Pizarra (Sumoll), Calcareous Clay (Garnacha and Cariñena)

Ideal serving temperature

14°C - 16°C (57.2°F - 60.8°F)

Certification

Vegan

Formats available

75 cl

Winemaking

Cold soak maceration and fermentation in stainless-steel tanks using indigenous yeast. Maturation during 9 months in 300 liters French oak barrels (30% new oak, 35% 2nd. year used oak and 35% 3rd. year used oak) and 24 months in the bottle.

Tasting remarks

Durona is the name of the area at the L'Avellà property of MontRubi where Sumoll is cultivated. The wine's colour is an intense Tyrian purple with a complex nose of wild fruits and warm spices underscored by a subtle mineral nuance. The palate follows with a delicious combination of black fruits and Mediterranean herbs. Full body, balsamic, rich.

Awards

- 2019 Vintage: 91 - Guía Peñín
- 2018 Vintage: Gilbert & Gaillard - Double Gold Medal; 91 - Guía Peñín; Vinari awards - Gold Medal
- 2017 Vintage: 90 - James Suckling; 90 - Guía Peñín
- 2016 Vintage: 90 - James Suckling
- 2009 Vintage: 94 - Wine & Spirits; 90 - Guía Peñín
- 2007 Vintage: 90 - Guía Peñín
- 2006 Vintage: 90 - Robert Parker; 90 - Guía Peñín
- 2004 Vintage: 91 - Robert Parker

NOTES



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ONE NIGHT'S ROSÉ



Denomination of origin
Penedès

Type of wine
Rosé

Variety
55% Sumoll, 30% Garnacha, 15% Xarel·llo

Vine age
1969

Alcohol content
12% vol.

Soils
Calcareous Clay

Ideal serving temperature
12°C (53.6°F)

Certification
Organic and vegan

Formats available
75 cl

Winemaking

A select harvest of grapes specifically for this wine. Skins are allowed a short cold maceration to obtain the soft colour and then gently pressed. Fermentation in stainless steel tanks. Maturation on fine lees in 700 liters concrete eggs during 3 months. Weekly *batonnage*.

Tasting remarks

A beautiful coral colour rosé wine that is a literal bouquet of fragrances with notes of strawberries, rose petals and sweet grass. The soft palate comes alive with an energetic acidity and a thirst-quenching mineral component that is a hallmark of the variety. Glass closure.

Awards

- 2022 Vintage: Gilbert & Gaillard - Gold Medal
- 2021 Vintage: Gilbert & Gaillard - Double Gold Medal, Gold medal - Category Best Young Rosé - Vinari Awards
- 2020 Vintage: 16 - Jancis Robinson (Distinguished)
- 2016 Vintage: 16 - Jancis Robinson (Distinguished)

NOTES



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GAINTUS RADICAL



Denomination of origin
Penedès

Type of wine
Red

Variety
100% Sumoll

Vine age
2006

Alcohol content
12,5% vol.

Soil
Calcareous Clay

Ideal serving temperature
14°C - 16°C (57.2°F-60.8°F)

Certification
Organic and vegan

Formats available
75 cl

Winemaking

Vines are planted at over 500 meters (1.650 feet). Fermentation in stainless steel tanks using indigenous yeast. The wine is extracted by a slow vertical pressing followed by 4 months of aging in 300 liters old French oak barrels on the fine lees.

Tasting remarks

Gaintus Radical surprises at first sight. Bright ruby color, very different from the classic stereotype of "Spanish wine". On the nose, vibrant aromas of sour cherries and a touch of rusticity, while the palate is brimming with red fruit flavors and spicy notes. Incredible zip from the acidity and tannins. Extremely complex, it does not go unnoticed.

Awards

- 2019 Vintage: 93 – Robert Parker; 90 – James Suckling, 90 – Decanter
- 2018 Vintage: 92 - Guía Peñín; 91 Decanter
- 2017 Vintage: 93 - Robert Parker; 92 - Guía Peñín
- 2016 Vintage: 92 – Decanter; 90 - Wine & Spirits
- 2015 Vintage: 92 - Wine & Spirits
- 2014 Vintage: 91 - Guía Peñín

NOTES



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GAINTUS VERTICAL



Denomination of origin
Penedès

Type of wine
Red

Variety
100% Sumoll

Vine age
1955

Alcohol content
12,5% vol.

Soil
Licorella

Ideal serving temperature
14°C - 16°C (57.2°F-60.8°F)

Formats available
75 cl / 150 cl

Winemaking

Cold soak maceration and fermentation on the skins in 1.500 liters fudres using indigenous yeast. Colour extraction via gentle pigeage (punchdown). After fermentation is complete, 12 months of ageing in 300 liters new French oak barrels and 24 months in the bottle. Decanting is recommended to achieve maximum expression.

Tasting remarks

Gaintus Vertical is a complex and lively wine. Its intense ruby colour and balmy scent of fresh cherries and toasty cedar is framed by notes of Mediterranean herbs. The flavor is spice-filled, mature and suave, married with a vivacious acidity that brings freshness. There is a clear echo of tart summer cherries on the finish overlaying a crunchy minerality.

Awards

- 2017 Vintage: 92 - Robert Parker; 92 - Guía Peñín
- 2016 Vintage: 17 - Jancis Robinson
- 2015 Vintage: 91 - Robert Parker
- 2014 Vintage: Silver medal - Prenmis Vinari; 93 - Guía Peñín
- 2013 Vintage: 93 - Wine&Spirits
- 2012 Vintage: Gilbert & Gaillard - Double Gold Medal; 92 - Guía Peñín
- 2011 Vintage 92 - Guía Peñín
- 2010 Vintage: 92 - Robert Parker; 92 - Guía Peñín
- 2009 Vintage: 92 - Guía Peñín; 91 Robert Parker
- 2008 Vintage: 93 - Guía Peñín
- 2007 Vintage: 91 - Guía Peñín
- 2004 Vintage: 92 - Robert Parker

NOTES



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LA PEONA



Denomination of origin
N/A

Type of wine
Orange wine

Variety
70% Xarel-lo, 30% Xarel-lo Vermell

Vine age
Xarel-lo 2019, Xarel-lo Vermell 2020

Alcohol content
12,5% vol.

Soils
Calcareous clay

Ideal serving temperature
10°C - 12°C

Formats available
75 cl

Other characteristics
Natural wine, vegan

Winemaking

Manual harvest. Maceration with skins and fermentation in stainless steel tanks. Separation of the skins and three months of aging in concrete tanks. No clarification, no filtration, no added sulfites.

Tasting notes

Warm nose, notes of quince, and wild aromatic plants such as lemon verbena and mint. Fresh on the palate and at the same time rich in umami, with a slightly bitter finish that keeps the mouth in tension.

NOTES



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L'ANCESTRAL BLANC



Denomination of origin
N/A

Type of wine
Sparkling Pet Nat - White

Variety
100% Parellada

Vine age
1975

Alcohol content
11% vol.

Soils
Calcareous clay

Ideal serving temperatur
8°C - 10°C (46.4°F-50°F)

Certification
Organic and vegan

Formats available
75 cl

Winemaking

Manual harvest. Direct pressing of whole grapes and fermentation concrete deposits using indigenous yeast. The fermentation ends in the bottle allowing carbon dioxide to be produced by the natural sugars found in the grapes (*méthode ancestrale*). No filtering, no fining.

Tasting remarks

A delicate and elegant expression of the Parellada grape variety. Citrus aromas, green apple, and blossom. On the palate, it is creamy along with scents of freshly cut cereals. Surprising acidity and verticality.

Awards

• 2021 Vintage: 90 - James Suckling

NOTES



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L'ANCESTRAL ROSÉ



Denomination of origin
N/A

Type of wine
Sparkling Pet Nat - Rosé

Variety
100% Sumoll

Vine age
2006

Alcohol content
11% vol.

Soils
Calcareous clay

Ideal serving temperature
8°C - 10°C (46.4°F-50°F)

Certification
Organic & Vegan

Formats available
75 cl

Winemaking

Manual harvest. Direct pressing of whole grapes and fermentation in concrete deposits using indigenous yeast. The fermentation ends in the bottle allowing carbon dioxide to be produced by the natural sugars found in the grapes (*méthod ancestral*). No filtering, no fining.

Tasting remarks

Snazzy expression of the Sumoll grape variety. Sour cherry and pomegranate aromas. On the palate, it's juicy and creamy along with a touch of rusticity. Good structure and a long finish.

Awards

• 2021 Vintage: 90 - Robert Parker, Gold Medal - Premis Vinari

NOTES



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SERRES VELLES - MACABEU



Denomination of origin
Penedès

Type of wine
White

Variety
100% Macabeo

Vine age
1994

Alcohol content
11% vol.

Soil
Calcareous clay

Ideal serving temperature
12°C - 13°C (53.6°F-55.4°F)

Certification
Vegan

Formats available
75 cl

Winemaking

The grapes are harvested following a rigorous grape selection in two stages: One early harvest (beginning of September) and a second late harvest (beginning of October). The first one will provide freshness to the wine while the second one will add richness and complexity, seeking the perfect balance. Short maceration in contact with the skins. Fermentation in stainless steel tanks and maturation 4 months in 500 liters of new French oak barrels.

Tasting remarks

Intense yellow color with golden hues. Perfumed and intense nose of stone fruits and spices like ginger. Charming herbaceous notes remind the aromas of pinewoods in summer. A chalky profile on the palate discloses a minerality that gives it a fresh finish.

Awards

- 2021 Vintage: 91 – Robert Parker; 90 - Guía Peñin
- 2018 Vintage: 16++ Jancis Robinson (Distinguished++)

NOTES



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SERRES VELLES - GARNATXA



Denomination of origin
Penedès

Type of wine
Red

Variety
100% Garnatxa negra

Vine age
2012

Alcohol content
13% vol.

Soil
Calcareous clay

Ideal serving temperature
14°C - 16°C (57.2°F-60.8°F)

Certification
Organic and vegan

Formats available
75 cl

Winemaking

Manual harvest in early October and careful selection of the grapes. Fermentation in temperature controlled stainless steel tanks. Slow pressing and maturation in old French oak barrels for 6 months. **No added sulfites.**

Tasting remarks

Intense garnet red wine characterized by predominant black fruits and spicy aromas. In the background earthy and forest floor scents. Extremely concentrated and full body with a slightly bitter finish that gives it good length on the palate. Decanting is recommended to achieve maximum expression.

Awards

- 2021 Vintage: 92 - Robert Parker
- 2020 Vintage: 17 - Jancis Robinson (Superior)

NOTES



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SERRES VELLES - CARINYENA



Denomination of origin
Penedès

Type of wine
Red

Variety
100% Cariñena

Vine age
1973

Alcohol content
14% vol.

Soil
Calcareous clay

Ideal serving temperature
14°C - 16°C (57.2°F-60.8°F)

Certification
Organic and vegan

Formats available
75 cl

Winemaking

Manual harvest in early October and careful selection of the grapes. Fermentation in temperature-controlled stainless steel tanks. Slow pressing and maturation in old French oak barrels for 6 months. **No added sulfites.**

Tasting remarks

Ruby and intense red wine with a ripe nose and aromas of black plums and fresh cherries. The palate is vibrant and lively with notes of tomato jam. Highly concentrated and full body. Decanting is recommended to achieve maximum expression.

Awards

- 2021 Vintage: 90 - Robert Parker
- 2020 Vintage: 17 - Jancis Robinson (Superior)

NOTES



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GAINTUS SOBREMADURADO



Denomination of origin
Penedès

Type of wine
Dessert wine

Variety
100% Sumoll

Vine age
2006

Alcohol content
12,5% vol.

Soil
Calcareous clay

Ideal serving temperature
10°C - 12°C (50°F-53.6°F)

Formats available
37,5 cl (box included)

Winemaking

A selective harvest is done of the best clusters of Sumoll. The bunches are then transported to an ancient hay barn, where they are hung to dry for more than 4 months in the breeze until the desired level of sugar concentration is achieved. After vinification the wine ages in new French oak barrels of 225 liters for 9 months.

Tasting remarks

A seductively pale garnet color with a finely intense bouquet to match. A medley of autumn aromas ranging from fresh orange-blossom honey to dried tart cherries and plums with touches of dried Spanish jasmine, pink rose, and candied citron zest. The creamy palate echoes the nose with deepening flavors of lemon drops, quince preserves or membrillo, and balsamic reduction maintaining a perfect balance between sweetness and acidity throughout the finish.

Awards

- 2021 Vintage: 92 – James Suckling
- 2019 Vintage: 91 - Robert Parker
- 2018 Vintage: 17,5 - Jancis Robinson
- 2017 Vintage: 17,5 - Jancis Robinson (Superior +); 93 – Guía Peñín; Vinari awards – Gold Medal
- 2016 Vintage: 90 – Robert Parker; 91 – Guía Peñín
- 2015 Vintage: 91 - Guía Peñín
- 2012 Vintage: 17 - Jancis Robinson (Superior)
- 2010 Vintage: 94 - Guía Peñín; 90 - Robert Parker
- 2009 Vintage: 93 - Guía Peñín

NOTES



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ADVENT SAMSO



Denomination of origin
Penedès

Type of wine
Dessert wine

Variety
100% Cariñena

Vine age
1972

Alcohol content
11,5% vol.

Soil
Calcareous clay

Ideal serving temperature
10°C - 12°C (50°F-53.6°F)

Formats available
37,5 cl (box included)

Winemaking

A selective harvest is done of the best clusters of Cariñena that have naturally reached their optimal sugar concentration in the vineyard. The grapes are affected by noble rot (*Botrytis Cinerea*). In the Penedès región, this unusual result can only be achieved in specific weather conditions, which makes this wine even more extraordinary. Enjoy all its complexity and elegance. A long, complex fermentation ensues, after which the wine ages in new French oak barrels for 9 months.

Tasting remarks

Elegance, subtlety, complexity, and freshness are the hallmarks of this wine both on the nose and the palate. The luscious, yet fresh palate is redolent in wild Mediterranean herbs and heather with touches of poached Jumilla, pear, and orange zest. An amazingly long wine with an opulent personality, ideal for an after-dinner experience.

Awards

- 2019 Vintage: 92 – James Suckling; 93 – Guía Peñín
- 2010 Vintage: 95 – Guía Peñín; 92 – Robert Parker

NOTES



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ARBEQUINAS DE MONTRUBÍ



Origin
Alt Penedès

Type of oil
Extra-Virgin

Variety
100% Arbequina

Soil
Calcareous clay

Formats available
50 cl

History

In 1956 a ground frost hit the olive trees (*Olea Europaea*) of l'Avellà and a big part of Catalonia. Those old trunks, now resprouted on calcareous and very stony soils, produce the Arbecuinas of MontRubí. Hand-picked and cold pressed, they preserve their antioxidant properties yielding this excellent extra-virgin oil. Bottled without filtering to preserve all its aromatic characteristics and freshness.

Tasting Notes

Soft and fruity, with pleasant and long-lasting aromas in the palate.

NOTES



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