

CARA NORD

DE LES MUNTANYES
DE PRADES

VINES AT ALTITUDE

VIÑAS EN ALTITUD

Press Dossier

[ENG]

“VINEYARDS GROWN ON ROCKY LAND, IN UNPOLLUTED AIR, AND SURROUNDED BY UNTOUCHED BIODIVERSITY, WILL RESULT IN THE CREATION OF ORIGINAL WINES WITH UNIQUE ORGANOLÈPTIC QUALITIES”.

CARA NORD, VINES AT ALTITUDE



VINES AT ALTITUDE
Conca de Barberà

CARA NORD WINE

Index:

1. The origin of the company.....	5
2. DO Conca de Barberà.....	6
3. Viticulture	7
4. Vineyards in Altitude.....	7
5. Altitude viticulture, the benefits in terms of wine quality and People's health	10
6. Enological Aims.....	11
7. The Wines.....	12
8. Frequently asked questions (FAQ).....	14
9. Information and Contact.....	20

1. The origin of the company:

Cara Nord was created by 3 people, joined for more than 20 years by their friendship and their passion for wine: Tomas Cusine, Xavier Cepero and Eric Solomon. They had many years of experience in the wine industry, and in March 2012 they decided to start a winemaking project together.

They all had long been attracted to the majesty of the North Face of the Sierra de Prades and its magnificent climate, land and history of quality winemaking. It is an environment classified of great Geological Interest and protected by the Natural Park of the Forest of Poblet.

From experienced they knew the potential of the grapes grown in the Prades Mountains when it came to making good wines: the excellence seen in the DO Priorat, the reliability of D.O. Montsant, and the creativity of the DO Costers del Segre all originate from the same mountain range. Three Denominations of Origin located on a single mountain, all producing remarkable results. In reality, however, this interest lay particularly in the fourth D.O. of the Prades Mountains.

This area was the Denomination of Origin Conca de Barbera, which itself has a long tradition in winemaking and still has great potential in the world of small wineries and micro-elaborations.

In 2012 they felt the call of "Mountain Viticulture" and threw themselves wholeheartedly into the CARA NORD project, aiming to:

*"Vinify grapes from vines planted at altitude
on the NORTH FACE of the Prades Mountains".*

Starting with the vineyard and with their small winery located within the historic Monastery of Poblet, in March 2012 they embarked on this great wine-making adventure.

Viticulture up to 800m above sea level, as is the case at CARA NORD, takes place in a very particular and demanding geographical environment that poses constant challenges. But Tomas, Xavier and Eric are convinced that vineyards grown on rocky land, in unpolluted air, and surrounded by untouched biodiversity, will result in the creation of original wines with unique organoleptic qualities.

2. Denomination of Origen (DO) Conca de Barberà

The Conca de Barbera is a small Denomination of Origin in eastern Spain. It is located to the north of Tarragona, and covers an area of about 5,900 hectares and it has 30 wineries. The erosive action of the rivers Francolí and Anguera that run through the region has over millions of years shaped it into a river valley surrounded by mountain ranges: to the east, the mountains of Miramar and Cogulló, to the west, the mountains of Tallat and Vilobí, in the north, the mountains of Montclar, Quince and Comalats and south, the magnificent Mountains of Prades.

The vineyard stretches between 350 and 800 m above sea level, with the majority of the vines located at middle altitudes.

In most of the DO the soils are calcareous and poor in organic content with clay textures and a characteristic reddish colour. At the bottom of the basin, the valleys of the Anguera and Francolí rivers have created fluvial terraces with stones present to great depths. In the southwest corner of the region, on the slopes of the Sierra de Prades, thin slate soils are present.

Both the continental character of the inland regions and the softness of the Mediterranean influence the climate of the DO, as some humid and temperate winds blow in from the coast. It is a DO with remarkable thermal differential between day and night, with cold winters and hot summers. In winter frost is a feature of the lowlands, principally due to marked daily temperature changes.

The annual average temperature is between 13 °C and 14 °C, with maxima in summer that can exceed 35 °C and minima in winter often below 0 °C. There are about 2,700 hours / year of sunshine, and the annual rainfall is between 450 and 550 mm.

The combined effects of relief and altitude contribute to the creation of microclimates, each with its own notable peculiarities

The Conca de Barbera was, in the early twentieth century, an area where many wine cooperatives with Art Nouveau architecture were created. It is interesting to visit these wineries on what is known as "The Route of the Wine Cathedrals".

More information: <http://www.doconcadebarbera.com/>



3. Viticulture.

The mountain vineyards of CARA NORD are 5 km from the Monastery of Poblet, up to 800 m above sea level. They are surrounded by the National Park of the Prades Mountains and Natural Park of Poblet Forest, and lie in an area nationally classified for its geological interest. These vineyards at higher altitudes are surrounded by mountain peaks over 1,000m high, which protect their unique microclimate. Harsh winters and short summers provide the perfect conditions for the creation of grapes that are generously fruity and bold.

At CARA NORD, sustainable agriculture is practised with constant attention to the agricultural ecosystem. Winemaking with minimal intervention prioritizes the conservation and biodiversity of the forests that surround the vines, favouring an integrated and sustainable organic approach.

At CARA NORD the vines are encouraged to coexist with other plant species and plant coverage is sought, thereby avoiding erosion at the same time as the ground is naturally fertilized.

The aim at CARA NORD is to minimize the ecological footprint and help to protect the surrounding Natural Parks. The vineyards act as a natural firewall and also increase the biodiversity of the area, generating habitats for insects and their natural predators.

Overall the viticulture at CARA NORD seeks to use farming methods that are compatible with the environment, where most of the agents for promoting growth are organic, in the belief that this will not only lead to healthier vines but will also result in the creation of finer and more integrated wines.

4. Vineyards in altitude at CARA NORD

On the north side of the Sierra de Prades the temperature decreases about 0.65°C per 100 m increase in altitude. The air is cleaner and thinner than in the valleys, and the ultraviolet rays increase by 4% for each increase of 250 m in altitude

Altitude viticulture presents its own particular management challenges: continuous temperature changes, intense radiation, vineyards located on small steep plots that are difficult to access, where the vines must be strongly rooted to withstand continuous erosion; all this complicated by difficult weather conditions.

The CARA NORD vineyard lies at a point of geological transition that combines rocky slate, limestone clay and little valley pebbles, together creating the perfect combination for growing grapes that are ripe and intense.

The soft sea winds that blow through the Poblet Forest at noon cool the vines, preventing moisture from accumulating on the grapes, and helping them to mature well, slowly and deliberately.

Water stress due to lack of rain and the absence of irrigation of the vines concentrates the flavour, smell, and colour of the grapes in the most extraordinary way. The same water stress also inhibits fungal growth and helps in sustainable agriculture.

The CARA NORD vines have a longer maturation period than average, and have higher rates of photosynthesis, more anthocyanins, more colour and, of course, a range of aromas and flavours that is broader and more diverse.

The vineyards enjoy 330 days a year of clear skies with an omnipresent sun, which optimizes photosynthesis. As the atmosphere is thinner at altitude, higher percentages of UV light penetrate to increase the thickness of the skin of grapes, which in turn will increase their colour and anthocyanin levels. Sunny days and cool nights always improve the quality of wine created.

Difficult climatic conditions and impressive geology intensify the metabolism of the grapes, giving them a deep colour and a wide range of fragrances, concentrating the flavor of the wines.

The fact that CARA NORD grapes grow in marginal conditions brings different qualities to the wine they create, providing them with an authentic expression of the clean and unpolluted environment in which they grow, a continuing challenge which produces results that are both unusual and unique.

Soils



CARA NORD in the Prades Mountains is located in an “Area of Geological Interest” in Spain. There are many disused mines in this area as even in Roman times, man tried to extract the mineral content of the earth.

In this area poor and stony slate is found with medium and large shale, and decomposing lumps of clay and Stones. Quite a large part of the land was created in the tertiary geological era. Both the slate soil created from metamorphic rock and the decomposing calcaneous agglomerations are low in organic content.

The majority of the land on the estate is on quite a steep incline. This ensures good drainage and thereby maintains the poor quality of the soil, which is an important factor for creating good quality grapes. The geological conditions are, in short, extraordinary throughout the estate.

The Vineyards:



At CARA NORD high levels of production from the grape varieties are not encouraged. Noble varietals such as Grenache, Syrah, Garrut, Macabeo, Chardonnay and Albarinyo are adapted to the landscape of the area. Some of the Macabeo bush vines are up to 80 years old. The remainders have a trellis arrangement, and have an average age of about 15 years.

All the CARA NORD grapes have been grown without irrigation, favouring the concentration of aromas and flavours. The optimum maturity has an important role in the timing of the harvest. Laboratory organoleptic tests are used to carefully monitor the grapes, thus ensuring the collection occurs at the optimal moment for each variety. .

The yields from the CARA NORD vineyards are very low, with an average that rarely exceeds 2,500 kg per hectare, therefore producing a small quantity of non-compact clusters of grapes that have an exuberant concentration of aromas and flavours.

Climate



On the north face of the Sierra de Prades, about 800 m above sea level and under the influence of the Marinada (east) and Ponent (west) winds according to the time of day, the CARA NORD estate has an unusually fresh environment for the area.

At CARA NORD with every 100m rise in altitude the temperature decreases about 0.65 °C. The environment is cleaner and thinner than in the valleys and the UV rays increase by 4% every 250 m.

It can be said, too, that every 150 metre increase in altitude has the same effect as a degree of latitude to the north.

This is an area of transition, influenced by both the climate of the Mediterranean and the Continental interior. Together they provide 330 days of sunshine per year. Winters are cold

and summers are short with a significant temperature differential between day and night. The temperatures do not exceed 35°C in summer and can reach -10°C in February, with an annual average of about 13°C. The constant wind during the summer acts as a natural antiseptic for the vines, as well as cooling the atmosphere and lowering the summer temperatures. The annual rainfall is about 450-550 mm and there are approximately 2,700 hours of sunshine annually.

So at CARA NORD the altitude ensures a slow and measured maturation of the grapes, and the persistent and soft sea winds create a fresh and healthy harvest.

5. Altitude viticulture: the benefits in terms of wine quality and people's health

Vines that grow at high altitudes are exposed to more ultraviolet light. This makes the grapes develop thicker skins, increase their anthocyanin concentration and have higher levels of tannins, all of which result in the creation of wines with more colour, more softness and less astringency.

The poor soil full of rocks and pebbles that is found on the slopes of the Prades Mountains causes a varied effect on the vines, as each stone reflects the sun in different ways, producing fruit with higher levels of natural acidity when compared with the grapes grown at lower altitudes. Good levels of acidity in the fruit benefits the later production of high quality wine, with intense concentration, body and flavour. These wines are particularly suitable for long ageing.

Grapes grown at altitude have greater sun exposure and have a higher amount of Resveratrol and Procyanidin, the antioxidants found in thicker grape skins. These have antiviral, neuroprotective, anti-aging and anti-inflammatory effects.

The high altitude at CARA NORD gives grapes with a high content of polyphenols. Recent research suggests that red wines with higher levels of polyphenols may lower the risk of heart disease.



6. Enological aims.

The rationale behind CARA NORD is to make wine that is the best possible representation of the grapes and the mountains on which they grow. The altitude, the minerality, the acidity, the liveliness, and boldness of these clusters of concentrated fruit must be maintained, enhanced and preserved by the daily work of enologists.

CARA NORD wines want to become fine wines, seeking subtlety rather than power. Creating wines with elegant tannins is a priority and it is therefore very important to harvest at the moment of optimal maturation and also control the maceration and extraction of the skins.

Fermentation takes place in stainless steel tanks and a different protocol is followed for each grape variety.

The white wines are aged on fine lees for approximately 3 months in order to enhance their complexity in the mouth.

The red wines are aged using selected French oak.

The enological aim is to create wines with elegance and depth, respecting the fruit, the freshness and the tension that vines grown at altitude provide, together with the creation of polished tannins and an open, frank nose.

Winemaking at CARA NORD follows no fixed rules, so with each harvest the enologists start anew, seeking to balance all the variables - climate, grapes and man.

The winemaking is directed by Tomàs Cusiné.



7. The Cara Nord wines.

At present the CARA NORD winery produces only one white wine and one red wine:

CARA NORD

DE LES MUNTANYES
DE PRADES

White Wine 2014

Altitude: Up to 800 m above sea level.

Geography: steep and hilly landscape, surrounded by high peaks and forests of oak in the Natural Park of the Prades Mountains and Natural Park of the Poblet Forest.

Soil: An area that has been nationally classified as an area of Geological Interest. Poor soil, with slate, rocky outcrops, cliffs and steep mountains.

Climate: Continental-Mediterranean with cool nights that allow the vines to rest. This delays the accumulation of sugars, preserves acidity and helps in the creation of aromas.

Average annual temperature: 13 °C.

Average annual rainfall: 450-550 litres/m².

Average annual Sunshine: 2.700 hours/year.

Vineyard Mangement: Sustainable dry farming, vegetation cover and responsible mountain viticulture; minimal intervention which prioritizes biodiversity.

Fermentation temperature: 16° C.

Ageing: 3 months in deposit on fine lees.

Varieties: Isolated vineyards surrounded by forests 40%Macabeo, 40%Chardonnay and 20%Albarinyo.

Alcohol by vol.: 13%

Tasting notes:

“On a floral background of white fruit, green plum and acidic grapefruit, exotic flavours such as pineapple, passion fruit and mineral notes are combined. The nose Grows in the glass. It is well rounded in the mouth with acidity balanced by a gliceric touch that is velvety soft and unctuous. Great citric freshness and creamy salinity in the mouth. Long, persistent and vibrant.”



CARA NORD

DE LES MUNTANYES
DE PRADES

Red wine 2014

Altitude: Up to 800 m above sea level.

Geography: Geography: steep and hilly landscape, surrounded by high peaks and forests of oak in the Natural Park of the Prades Mountains and Natural Park of the Poblet Forest.

Soil: area that has been nationally classified as an area of Geological Interest. Poor earth with slate, rocks, clay and limestone with rocky outcrops, cliffs and rugged mountains..

Climate: Continental-Mediterranean with cool nights that allow the vines to rest. This delays the accumulation of sugars, preserves acidity and helps in the creation of aromas.

Average annual temperature: 13º C.

Average annual rainfall: 450-550 litres/m2.

Average annual Sunstroke: 2.700 hours/year.

Vineyard Management: Sustainable dry farming, vegetation cover and responsible mountain viticulture; minimal intervention which prioritizes biodiversity.

Fermentation: at 24º C.

Aging: 6 months in selected French oak.

Varieties: Isolated vineyards surrounded by forests, 42% Grenache, 38% Syrah and 20% Garrut.

Tasting notes: This is a dark blackish-purple wine. Black plums and spices on the nose, deep and rich, concentrated black fruit with thick texture and soft tannins. It has grace notes of cloves and cinnamon. Nicely balanced by firm structural acidity on the palate and a sense of fresh and vibrant finish.



8. Frequently Asked Questions (FAQ)

About the vineyards at higher altitudes

How does altitude affect wine?

First, the temperature in the Prades Mountains falls by an average of 0.65°C for each increase of 100 m in altitude, so vines at higher elevations live in a cooler environment.

Thus, for example, the temperature in a CARA NORD vineyard located at 800 metre in altitude could be 5.2°C lower than a similar vineyard located at sea level.

At the same time, each 150m increase in altitude has the equivalent effect to moving the vineyard one degree latitude to the north.

The vineyards at higher elevations also have greater exposure to ultraviolet (UV) light, as the mountain environment is cleaner and lighter than in the valleys. UV rays increase by 4% for each 250m increase in altitude, causing an increase in the thickness of the grape skins, stimulating phenolic synthesis, enhancing the sweetness of the tannins, bringing intense, fresh flavours without a hint of maturity.

The lower temperatures slow maturation and accumulation of sugars, increase acidity and the freshness of the grapes, and help in the construction of aromas and flavours.

At higher altitudes there tends to be a large difference between day and night temperatures. This temperature differential is largely responsible for the perfect balance of maturity and freshness found in the grapes.

The CARA NORD vines grow on soil that is very varied in type. This diversity offers a wide variety of minerals and nutrients to the grapes and results in the creation of wines with a mineral character.

As a result of the altitude the wine has more colour, more minerality, greater acidity and at the same time are softer and deeper, with a wide range of aromas that are both fresh and unusual.

What are the analytical characteristics found in the CARA NORD wines, created from vines at higher altitudes?

At higher altitudes anthocyanins rise dramatically.

Total tannins are higher with altitude, while the bitter tannins go down.

Higher elevations result in a greater retention of malic acid. This can reach 2-3g/l depending on the elevation. The pH of these wines tends to be lower, a factor that helps the stability and longevity of the wines and allows the enologists to work with minimum amounts of sulphites.

The skin of the grapes becomes thicker with altitude, up to five times thicker at 1.500 metres above sea level than those grown at 600 metres.

The intensity of the sunlight is higher at altitude, resulting in an increase in photosynthesis and the production of Resveratrol.

How does elevation affect the skin of the grape?

High altitude sites have lower average temperatures, heat accumulation is lower and the fluctuation in day and night temperatures is more pronounced.

The main work of the grape skin is to protect the seeds inside the grape. The skin thickens as a defense mechanism against both solar radiation, which itself increases with altitude, and variations in temperature. Thicker skins have more tannin, more colour and a skin/juice ratio that is very high. This results in far lower levels of production but more intense flavours and colour.

What are the requirements for altitude viticulture?

Developing a mountain vineyard presents many challenges: difficult access to the vineyard, soil erosion, low rainfall, poor quality soil with low levels of nutrient availability, considerations regarding the impact on the environment, rootstock selection, varietal options, choosing appropriate methods for vegetation cover, and so forth.

Land management techniques and their impact on hydration status of the vines, conservation of soil fertility and controlling soil erosion are the central issues for mountain viticulture.

If the high elevation vineyards are often more difficult to work why did CARA NORD choose this area?

It is true that vines at high altitude have poor and shallow soils, low humidity, large daily swings in temperature, strong winds and high risk of frost damage, and are vines with low yield per hectare and high maintenance cost.

However, at CARA NORD we chose these positions of increasing difficulty due to the unique and complex character of the wines these vineyards create. It is a fact that the vineyards at high elevations produce wines of higher quality when compared with those produced by vines at lower altitudes.

As there are few clouds, the daily levels of direct sunlight are very high. This increases the efficiency of the vine metabolism, leading to maximum photosynthesis and maturity. Nights at the highest levels are quite cold, allowing the vines to keep their acidity whilst still creating the sugars needed for maturation. A steady breeze keeps the grapes clean and healthy. Rocky soils, which are found on the tops of the hills and slopes, help to drain excess moisture, thereby forcing the vines to dig deep and work hard to find the nutrients and minerals they need. This naturally limits the performance of the vines and increases the complexity of the fruit.

What health benefits have the wines created from vines planted at high altitude?

The grapes from mountain vineyards have greater exposure to ultraviolet light and therefore have higher levels of Resveratrol and Procyanidin. These are important antioxidants found in grape skins that have antiviral, neuroprotective, anti-aging and anti-inflammatory effects.

CARA NORD viticulture creates grapes with a high content of polyphenols that help in controlling heart disease.

How is the quality of the wine affected by the vines that grow at higher elevations?

The mountain slopes with poor slate soils that are full of rocks have a significant impact on the vineyards, producing fruit with higher minerality and natural acidity when compared with grapes from vines at lower altitudes. High acidity in the fruit creates wine with a low pH, resulting in the production of high quality wine, with intense concentration, body and flavour. These wines are particularly suitable for long aging.

The vines planted at higher altitudes are exposed to more sun, and therefore develop thicker skins on the grapes. This produces higher levels of anthocyanin and better tannin levels, resulting in a wine with more colour, softness and less astringency.

What is the purpose of the vegetation cover?

To promote biodiversity and make the soil live. Native plants are allowed to grow among the vines and thereby produce organic matter, hummus, nitrogen and other nutrients, improving the soil structure and root growth, all in symbiosis with soil bacteria, fungi and earthworms. The cover crops provide habitats for beneficial insects (ladybirds, spiders) and birds, which feed on vineyard pests, thus creating a perfect balance.

What do you mean when you say that the grapes are grown responsibly?

Farmers are landscape gardeners, caretakers of the land, air, water, and all associated living organisms. Being a farmer means taking responsibility for watching over the environment, limiting the use of chemicals, renovation of aquifers, monitoring and preventing soil erosion, managing the ecological footprint. Responsible agriculture requires genuine participation in all the natural ecosystems of the estate, always bearing in mind all possible interactions.

What about the phases of the moon? Do they affect the wine?

The energies of the moon, sun and planets affect all living things on Earth in regular rhythms, and specifically affect the growth cycles of plants. By understanding the subtle effects of these rhythms, we can change our agricultural practices to take full advantage of these forces and improve agricultural production. For example, root growth increases with the full moon, so it is a good time for planting and transplanting plants that require deep roots. To learn more, check out: www.biodynamics.com.

How many kilos of grapes are produced from one hectare of CARA NORD? How much wine can be created from one single vine?

We have a very low average yield of about 2,500 kg per hectare, and it takes all the grapes from approximately two vines to create a single bottle of wine.

What does "dry farming of the vine" mean?

Dry vineyards are not irrigated, so receive only natural rainfall and moisture. The soil acts as a sponge during the rain of the winter and early spring, retaining water in order to release it slowly in the vineyards during the long, hot and dry summer. Rainfed culture encourages the plant reticular systems to go deep into the soil, and results in the creation of healthy and vigorous vines with excellent flavour and mineral character and with great concentration.

The creation of the wine

What kind of wood is used for aging the wine?

We use only selected French oak wood. This adds complexity, elegance and depth to the wine.

Where does CARA NORD vinify its wines?

We work in the small winery located just inside the walls of the Monastery of Poblet (UNESCO World Heritage site). It is winery that is well equipped for producing quality wines, as well as being a place of great historical and cultural interest.

The climate

How does climate vary with the altitude of the mountains?

On the north face of the Sierra de Prades the temperature falls on average 0.65°C for each increase of 100 m in altitude. The air is cleaner and lighter than in the surrounding valleys and the ultra violet rays increase by 4% for each increase in 250m above sea level. Also, each 150m increase in altitude has the equivalent effect to moving the vineyard one degree latitude to the north.

Why is the climate of the Prades mountains so suitable for growing grapes?

Located on the north face of the mountains at an altitude of up to 800 metres, and under the influence of the Marinada (east) wind, the estate offers unusually cool weather for the environment. This is an area of transition between the Mediterranean and Continental climates. Winters are cold and summers are not too hot, with a significant temperature differences between the day and the night. Temperatures can reach 35°C in summer and -10°C in February, with an average annual temperature of approximately 13 ° C. The relative persistence of the wind during the summer acts as a natural antiseptic for the vines, and also to cool the atmosphere and lower the summer temperatures. The annual rainfall is about 450-550 mm and the estate experiences approximately 2,700 hours of sunshine annually.

This climate causes a slow ripening of the grapes due to the altitude and the freshness of the atmosphere. At harvest the grapes are healthy due to the steady winds and cold nights, both of which help to preserve the acidity in grapes, and thereby to make a very balanced wine.

Information and visits

Where is CARA NORD?

The vineyards and vinification for CARA NORD are situated in the terme of Poblet Vimbodí. The winery is in the Poblet Monastery. The office and warehouse is about 10 minutes from the Monastery in the village of El Vilosell. Our website has a printable detailed map.

What do mountains, hiking, monasteries, vineyards, and wine at altitude have to do with CARA NORD?

The CARA NORD environment is a unique way to discover history, walk in the Prades Mountains and get to know the unique and singular wines produced by high altitudes. It offers a route that will help to understand the viticulture of the area, its climate, the topography of the land and the adventure of growing vines in remote wine regions. Visiting monasteries,

medieval villages and wineries with Art Nouveau architecture can be very interesting for tourists.

What does the term "Mountains of the Monks" mean?

The Prades Mountains, where our vineyards are cultivated, were for many centuries owned by the monks of the Monastery of Poblet and the monks of Scala Dei, in the Priorat. The monks grew grapes and ran farms in some parts of the mountains, leaving their mark on both the Poblet and the Priorat areas, which still bears their name.



What is the historical significance of the Monastery of POBLET?

The Royal Monastery of Santa Maria de Poblet is a monastery of the Cistercian order, founded in 1150. It is located at the foot of the Prades Mountains, in the region of the Conca de Barbera. Poblet is an impressive construction and is counted amongst the most important monasteries in Europe, being, in fact, the largest inhabited monastic community in Europe.

Since the Middle Ages Poblet has been an important symbolic reference point for the countries of the former Crown of Aragon. From the reign of Peter the Ceremonious and throughout the fourteenth and fifteenth centuries it was the royal pantheon of the sovereigns, but it also housed the tombs of other members of the royal family and nobility of different lineage.

In 1921, after a visit from King Alfonso XIII, Poblet was declared a National Monument by the Spanish Government. In 1991 it was declared a World Heritage Site by UNESCO.

If I make a visit to the area, what else might I discover?

The Monastery of Poblet, its Hotel-guesthouse and restaurant are always interesting. Follow the route of the Cistercian monasteries and see the Monastery of Santes Creus and Vallbona. Visit the Riudabella and Milmanda Castles. Enjoy a walk through the Art Nouveau wineries, known as the Route of the Cathedrals of Wine. Be seduced by the medieval streets of Montblanc or excursions to Natural Park of the Poblet, which has the largest oak forest in Spain. These are some of the activities you can do in the area after visiting CARA NORD.

What are the geological peculiarities of the area?

Located to the north of Tarragona, the winemaking area of the Conca de Barbera, and in particular, the slopes of the Prades Mountains offer a rugged landscape, surrounded by mountains, rocky outcrops, cliffs, steep mountains and oak forests.

It is an area classified nationally as being of Geological Interest and has ancient lead and silver mines that were exploited as far back as Roman times. These are unusual geological conditions for the cultivation of the vines. The slate soil is poor and very rocky, with medium and large shale, and with slopes that ensure good drainage. Land with gravel, clay and sand has a very low organic content, so overall this is an area ideal place for the creation of unique wines of excellent quality.

I would like to visit the Conca de Barbera and would love to go to CARA NORD. How can I schedule a tour and a tasting?

We would love to receive your visit. Please call us to make an appointment. Reservations can be arranged by calling our office, phone: +34 973 176 029, or send us an email at: hola@caranordceller.com.

Do you have a mailing list? If so, how could I join it?

If you are interested receiving information about our activities, please sign our "Guestbook" on the web and you will be informed about all the events at the winery.

About Us

How long has CARA NORD been making wine?

The CARA NORD winery is a very young project, started in 2012. Our first bottles of red and white wines entered the market in the summer of 2013.

Where the name "CARA NORD" does comes from?

Our winery was created to vinify the grapes from vines planted at altitude on the northern face (Cara Nord) of the Prades Mountains, in the municipality of Poblet, the Natural Park of the Sierra de Prades and Natural Park of the Poblet Forest.

The Mountains of Prades is a mountain range that already has emblematic denominations of origins such as the Priorat and Montsant, Costers del Segre and, on its north side, the CARA NORD estate within the DO Conca de Barbera.

Where to buy wine

If you send us a message to hola@caranordceller.com confirming where you live, we shall be able to advise you on the most convenient way to access our wines.

9. Information and Contact:

Cara Nord Celler, SL
Plaça Sant Sebastià, 13
25457 El Vilosell
Lleida, Spain
Tel +34 973 176029 FREE
hola@caranordceller.com
www.caranordceller.com

Xavier Cepero
Xavier@caranordceller.com

Tomàs Cusiné
Tomas@caranordceller.com