

# Celler Pinol Portal Tinto

## THE FACTS

**COUNTRY:** Spain

**REGION:** Catalunya

**APPELLATION:** Terra Alta

**CEPAGE:** 50% Grenache, 20% Carignan, 10% Merlot, 10% Syrah, 10% Tempranillo

**WINEMAKING:** The grapes are brought to the winery in the early morning hours before being de-stemmed and crushed. Prior to fermentation, the must is macerated at a cool temperature (43F) for four days in large tanks of 5,000-10,000 liter capacity. Fermentation starts utilizing neutral yeasts from Levuline (used mostly in Champagne) and the skins mix with the juice for 22-28 days. Malolactic fermentation takes place in stainless steel tanks. The wine is aged for 12 months in 300L French and American oak barrels.

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** 12 months in 300L French and American oak barrels.

## THE STORY

Generations of the Piñol family have made wine on their estate in Terra Alta, a Mediterranean “hidden gem” wine region in the Catalan highlands of Tarragona. Since the early 20th century, an inherited passion for wine has allowed “Piñol” to be synonymous with “pioneer” in Terra Alta’s fine winemaking tradition.

**PHILOSOPHY:** At Celler Piñol, the connections to the land via organic farming, commitment to indigenous grapes, and the involvement of the entire family are the pillars that support every bottle of wine they produce.

**BIOGRAPHY:** Celler Piñol is located in the village of Batea (about two hours southwest of Barcelona) and on the border with Priorat and Aragón. Terra Alta is the one of the highest, driest, and sunniest part of Catalonia, part of a unique microclimate courtesy of the mountainous border.

## THE ADJECTIVES

**OVERALL:** Mediterranean Gem

**AROMAS / FLAVORS:** Vibrant blackberry, potpourri and peppery spice

**MOUTHFEEL:** Silky & Minerally

## THE SELLING POINTS

Estate-bottled wine made by 4th generation family

**AWARDS:** 93pts Wine Enthusiast

**SUSTAINABILITY:** Certified Biodynamic, Certified Organic, Certified Sustainable, Vegan

**PAIRINGS:** American fare (burgers, wrap sandwiches, burritos) and spicier foods with a Latin American influence

