

Celler Pinol Mather Teresina

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Terra Alta

CEPAGE: 70% Grenache, 30% Carignan

WINEMAKING: This wine is a selection of the best and oldest vines in the vineyard and then, a further selection is made of the best berries. It is aged for 15-16 months in new and old French oak barrels of different sizes.

AGING: 15-16 months in new and old French 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: Dark Fruit & Seamless

AROMAS / FLAVORS: Fresh dark berries, cherry compote and licorice develop a vanilla overtone

THE SELLING POINTS

Single Vineyard, very ageable Terra Alta hidden gem!

AWARDS: 96pts Decanter, 94pts Wine Enthusiast

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

PAIRINGS: fattier meats like pheasant, duck, venison, foie gras, or slow roasted pork. Blue and hard cheeses.

