

Celler Pinol

Raig de Raim Garnaxta Blanca

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Terra Alta

CEPAGE: 100% Grenache Blanc

WINEMAKING: Temperature controlled native yeast fermentation in stainless steel followed by a 6 hour cold soak on the skins. The wine sees contact with the lees for a little over a month with occasional stirring. The wine is fined and filtered before bottling.

ALCOHOL BY VOLUME: 14.5%

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: Refreshing & Balanced

AROMAS / FLAVORS: yellow apple, bosc pear, pineapple, acacia, wild thyme, rosemary

MOUTHFEEL: Round & Bitter

THE SELLING POINTS

PAIRINGS: shellfish, oysters, gambas al ajillo, salade Niçoise, soft cheeses and

