

Celler Pinol Portal Blanco

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Terra Alta

CEPAGE: 90% Grenache Blanc, 5% Viognier, 5% Sauvignon Blanc

WINEMAKING: Hand harvested in the cool morning hours, the grapes are brought to the winery in small, 15kg boxes. After de-stemming, the grapes are crushed and go into 10,000-liter stainless steel tanks. The unfermented juice mixes with the skins at cool temperature (4C or 39F) for about 8 hours to maximize the extraction of flavors from the skins. The grapes ferment with neutral yeast (from Levuline in Champagne), which is optimal to ferment grapes with high sugar levels. The wine is aged in stainless steel tanks on the lees for two months.

ALCOHOL BY VOLUME: 13.5%

AGING: Stainless steel tanks on the lees for two months.

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: Juicy & Focused

AROMAS / FLAVORS: Meyer lemon, green apple, chalky minerals and ginger

THE SELLING POINTS

All-season wine made by the fourth generation family

AWARDS: 91pts Wine Enthusiast

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

PAIRINGS: Pan-roasted hake with almonds, plank roasted salmon or grilled swordfish with herbs.

