

# Celler Pinol

## Raig de Raim Tinto

### THE FACTS

**COUNTRY:** Spain

**REGION:** Catalunya

**APPELLATION:** Terra Alta

**CEPAGE:** 75% Grenache, 15% Carignan, 10% Syrah

**WINEMAKING:** Temperature-controlled native yeast fermentation in stainless steel tanks followed by 22 days of skin maceration for color, tannin and aromatic extraction. Aged for 4 months in 300-liter conditioned oak barrels (75% French & 25% American). Fined and filtered. Vegan.

**ALCOHOL BY VOLUME:** 14.5%

**AGING:** 4 months in 300-liter conditioned 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:** Complex & Soft

**AROMAS / FLAVORS:** plum, black raspberry, blackcurrant, red cherry, licorice, toasted oak, violet

**MOUThFEEL:** Minerally & Oaky

### THE SELLING POINTS

**SUSTAINABILITY:** Vegan

**PAIRINGS:** barbecued ribs, pulled pork, chorizo, lamb vindaloo, chicken Biryani

