OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Raig de Raïm Blanc



The story of Celler Piñol reflects the rise of Spanish wines in global markets over the past decade, merging a deep respect for ancient, cherished vineyards and strong family traditions with innovative winemaking techniques to produce outstanding wines. Like Yecla and Vinos de Madrid, Terra Alta is emerging as one of Spain's promising wine regions, characterized by exciting projects and progressive innovation. Cristina Borrull, a talented and emerging winemaker, oversees winemaking at Celler Piñol. Juanjo G. Piñol serves as the winery director, while his mother, Josefina, manages the family cellar, preserving its legacy with dedication and tradition.

Raig de Raïm (Ray of Grape in Catalan) is a 100% native varietal estate-bottled Garnacha Blanca made by Celler Piñol from the region of Terra Alta, located south of Barcelona. Terra Alta's high elevation vineyards coupled with Piñol's organic viticulture produces a wine that communicates the freshness of this rewarding region, relatively unknown until now.

WHAT MAKES THIS WINE UNIQUE?: Raig de Raïm Blanc is a single varietal expression of 100% organically grown Garnacha Blanca from its birthplace, DO Terra Alta. This focused expression of the native varietal is unadulterated, unblended and unoaked. Producing exclusively from estate fruit allows for the winery to maintain lower yields, increasing aromatic intensity and concentration in the wine. Raig de Raïm illuminates Garnacha Blanca's well-balanced, textured acidity as well as the exotic floral and savory herbal notes that make it so delicious.

RATING HISTORY: 2025 92VM; 2024 91WE; 2023 91WE, 2022 90WE 'Best Buy'

GRAPE: 100% Garnacha Blanca from the Portalet vineyard in the village of Batea in Catalonia, situated at 400 meters (1,312 ft.) elevation. The soils are composed of 75% limestone and 25% calcareous clay.

PAIRING SUGGESTIONS: Pairs well with shellfish, oysters, gambas al ajillo (sautéed shrimp with garlic), salade Niçoise, soft cheeses and summery cold pasta salads with fresh herbs and vegetables.



VINIFICATION AND AGING: 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.

LOCATION, SOIL, CLIMATE: The vineyards are located a few miles southwest of Priorat, within the Terra Alta DO in Catalunya's Tarragona province in northeastern Spain. The Portalet vineyard in the village of Batea is situated at 400 meters (1,312 ft.) elevation. The soils are composed of 75% limestone and 25% calcareous clay with very little organic material. Yields are low (24.5 hectoliters per hectare, or 3,500 kilograms per hectare), which enhances the concentration and complexity in the grapes.



TASTING NOTES Youthful white wine with pale lemon hue. Enticingly aromatic with hints of yellow apple, Bosc pear and tropical pineapple combine with floral notes of acacia and herbal notes of wild thyme and rosemary. Round in mouth with well-balanced acidity and lingering finish.

ALCOHOL CONTENT: 14.5%

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