

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Raig de Raïm Tinto



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 blend of Garnacha, Cariñena, and Syrah made by Celler Piñol in the region of Terra Alta, located southwest of Barcelona. Terra Alta's highland vineyards coupled with Piñol's organic viticulture produce wines that communicate the freshness of this rewarding region, relatively unknown until now.

WHAT MAKES THIS WINE UNIQUE?: Raig de Raïm Tinto is an exceptional introduction to the hallmark varieties of DO Terra Alta and the thoughtful winemaking of the Piñol family, who have deep winegrowing roots in this region. By maintaining low yields and conducting a slow, low-temperature fermentation, these wines achieve beautiful aromatic expression and complexity. In this bottling of organically grown Garnacha, Cariñena and Syrah, the blend combines elegantly to produce a complex wine with floral and berry fruit aromas framed by fennel, herbs, and a touch of oak in the long finish.

RATING HISTORY: 2017 90VM

GRAPE: 75% Garnacha, 15% Cariñena & 10% Syrah grown in calcareous soils.

PAIRING SUGGESTIONS: Pairs well with barbequed ribs, pulled pork, chorizo, lamb vindaloo, chicken Biryani (Indian fried rice) and Mediterranean and Middle Eastern cuisine.

VINIFICATION AND AGING: 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.

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 Mas Manssanechs vineyard is located near the town of Batea, is situated at 450 meters (1,476 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 Garnet ruby core with vibrant violet rim. On the nose aromas of brambly black raspberries and black currant intermingle with roasted meat, licorice, and dried oregano. On the palate tart and tangy ripe black cherry harmonizes with smoky oak, sweet tobacco, and dried sage. The floral aromatics of purple pansies compliment the depth of ripe black fruit in the mouth and hint of piquant balsamic in the finish.

ALCOHOL CONTENT: 14.5%

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