OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Garnatxa Peluda Edició Limitada







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. Mather Teresina is a quintessential Mediterranean wine crafted by the founding family of DO Terra Alta at Celler Piñol. For four generations, the Piñol family has embraced regional traditions, cultivating their picturesque organic vineyards southwest of Barcelona. They are also leading efforts to revive Morenillo, a forgotten native grape of Terra Alta.

WHAT MAKES THIS WINE UNIQUE?: This wine is made from 100% Garnacha Peluda, a rare indigenous Grenache variant known for its softer tannins and fresh acidity. Sourced exclusively from the Benufet vineyard, its 40-year-old vines enhance complexity while showcasing the unique terroir of Terra Alta. With only 7,500 bottles produced in its first vintage, it is a limited and distinctive expression of this distinctive variety.

RATING HISTORY: 2024 93TA; 2023 92WE

GRAPE: 100% Garnacha Peluda from the Benufet vineyard, situated at 450m altitude on calcareous brown soils, limestone, and Panal (loamy, sandy) soil, contributing to its distinctive minerality and structure. Organically farmed (not certified), vegan, and gluten-free.

PAIRING SUGGESTIONS: This Garnacha Peluda wine pairs well with grilled meats, such as lamb and pork, as well as roasted vegetables and cheeses, particularly semi-aged Manchego. The wine's fresh profile also works well with seafood like grilled fish or shrimp. For a more regional touch, it pairs excellently with Catalan dishes such as xató (a salad with romesco dressing), escalivada (grilled vegetables), and grilled sausages or lamb served with romesco sauce, highlighting the vibrant and rustic flavors of Catalonia's cuisine.

VINIFICATION AND AGING: This wine is vinified with minimal intervention to preserve the purity of the variety and terroir. The grapes undergo 22 hours of maceration, followed by fermentation in stainless steel tanks. The wine is aged for 4 months on its lees in stainless steel, enhancing texture and complexity without the influence of oak. This method maintains the wine's fresh acidity, delicate tannins, and vibrant fruit expression.

PRODUCTION: 7,500 bottles

LOCATION, SOIL, CLIMATE: The Benufet vineyard, located in the heart of Terra Alta, Catalonia, is renowned for its unique terroir and history. Situated at an elevation of 450 meters, it benefits from a combination of calcareous brown soils, limestone, and panal soil, which provide excellent drainage and contribute to the minerality and structure of the wines.
From April to October, Terra Alta experiences an average temperature of 67.3°F, with hot days and warm nights, making it drier and warmer than neighboring Montsant or Priorat. These conditions, coupled with just 16.3 inches of annual rainfall, result in wines with a bright purplish-garnet hue, notable weight, and ripeness, reflecting the region's distinct profile.

TASTING NOTES This wine presents a bright purplish-garnet hue. The nose offers fresh aromas of ripe red berries, subtle floral notes, and a hint of spice. On the palate, it is medium-bodied with smooth, silky texture and softer tannins, balanced by fresh acidity. Flavors of ripe red fruit and earthy undertones from the calcareous soils define its profile. The finish is long and elegant, with lingering fruit and mineral notes, reflecting the distinctive character of Terra Alta's terroir.

ALCOHOL CONTENT: 14%

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