OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Josefina Piñol Blanco



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.

Josefina Piñol Blanco is an estate-bottled wine from the Piñol family's high-elevation vineyards in Terra Alta, south of Barcelona. Made from late-harvested Garnacha grapes from 85-year-old vines, Josefina Piñol (White) Dulce is naturally fermented to 13%, then distilled skins are added to raise the alcohol content to 15%. Known as the "olive oil wine" for its unique bottle shape, it is a testament to both tradition and innovation.

WHAT MAKES THIS WINE UNIQUE?: An elegant late-harvest wine, it is perfectly balanced—neither too alcoholic nor too sweet. Made from 85-year-old vines, all estate-owned and grown by the fourth generation of the Piñol family. This is a limited production wine.

RATING HISTORY: 2020 93TA

GRAPE: 100% Garnacha Blanca. Vines tended in limestone and clay soil at 450 m (1,476ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: The wine is splendid with foie gras, blue and goat cheeses, pastries with honey, citrus desserts and nuts.

VINIFICATION AND AGING: Josefina is allowed to ferment naturally to 13%. Once fermentation is finished, the skins are distilled to make a high quality grappa used to increase the wine's overall alcohol content to 15%. The wine is aged for 12 months in French, American and Hungarian oak barrels.



LOCATION, SOIL, CLIMATE: The vineyards are located a few miles southwest of Priorat, within the Terra Alta DO (Zone 5) in Cataluyna's Tarragona province in northeastern Spain. The winemaking tradition, in this remote region, dates back to the 13th century. The winery and vineyards, planted in 1957, are in Batea at 400 meters (1,312 ft.) elevation. The soils are composed of 95% limestone and 5% clay. Regarding the area's climate, the average temperature from April-October is 67.3F. Terra Alta has hot days and warm to moderate nights. Terra Alta is drier and warmer than Montsant and Priorat, producing purple-red wines with greater weight and ripeness than those from other areas within Zone 5. The yearly rainfall (16.3 inches) is lower than the other neighboring DOs.

TASTING NOTES Josefina Pinol White Dulce is a medium sweet wine with aromas and flavors of orange marmalade. It has good acidity and balance and should pair well with fruit desserts. Drink this late harvest wine over the next 2-3 years.

ALCOHOL CONTENT: 15.0%

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Celler Piñol