OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Mather Teresina





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. This single-vineyard field blend of Garnacha, Cariñena, and Morenillo offers luscious fruit and silky tannins, ready to enjoy now or age for decades. Named in honor of the late grandmother of Juanjo G. Piñol, this wine rivals the finest Garnacha blends along the Mediterranean coast.

WHAT MAKES THIS WINE UNIQUE?: This is one of the best-kept secrets in Spain! Mather Teresina can age for more than two decades, relying on the abundant and graceful acidity afforded by its limestone terroir. Furthermore, part of the blend features nearly extinct Morenillo grape, which is native to the area and only commercialized by the Piñol family.

RATING HISTORY: 2020 94WE, 94VM; 2019 96D, 94WE; 2016 93WS, 92WE; 2011 93VM; 2010 93VM

GRAPE: 70% Garnacha, 20% Cariñena, 10% Morenillo. Vines planted from 1950 - 1960. Tended in limestone and clay soil at 460 m (1,509ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: Yes, this wine is opulent, but it is also versatile. Its explosive aromatics and balanced acidity make it a great match for many fattier meats like pheasant, duck, venison, foie gras, or slow roasted pork. It will also shine next to blue cheeses like Stilton or Gorgonzola dolce and hard aged cheeses like Manchego.

VINIFICATION AND AGING: This wine is a selection of the best and oldest vines in the vineyard and then, a further selection is made of the best berries. It is aged for 15-16 months in new and old French oak barrels of different sizes.

LOCATION, SOIL, CLIMATE: The vineyards are situated a few miles southwest of Priorat, within the Terra Alta DO in Catalonia's Tarragona province, northeastern Spain. This remote region has a winemaking history that dates back to the Roman era, around the 2nd or 3rd century. The winery and vineyards are located in the town of Batea, at an elevation of 356 meters (1,168 feet). The soils consist of 75% limestone and 25% calcareous clay, providing an ideal foundation for grape cultivation. Low yields of 24.5 hectoliters per hectare (3,500 kg per hectare) result in concentrated and complex grapes. The average temperature from April to October is 67.3°F, with hot days and warm to moderate nights, making Terra Alta drier and warmer than neighboring Montsant or Priorat. These climatic conditions yield wines with a bright purplish-garnet hue, notable weight, and ripeness. Additionally, the region receives just 16.3 inches of rainfall annually further shaping the distinct profile of its wines.

TASTING NOTES Ruby-red. Intensely perfumed aromas of fresh dark berries, cherry compote and licorice develop a vanilla overtone as the wine opens up. Plush blackberry, cherry-vanilla, spice cake and floral pastille flavors show excellent clarity and a seamless texture, and a peppery flourish adds lift and bite. Fine-grained tannins build slowly and give shape to the impressively long, sweet finish, which leaves behind floral pastille and dark fruit liqueur notes.-- Josh Raynolds.

Mather
Teresina
Selecció vinyes velles
D.O.Terra Alta
Celler Piñol

ALCOHOL CONTENT: 14.5%

UPC CODE: 8437008409788