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Portal 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.

Portal is an estate-bottled wine produced by Celler Piñol, using grapes from the Terra Alta region south of Barcelona. This small-production cuvée is celebrated for its pure and precise flavors, offering exceptional value. Terra Alta's high-elevation vineyards, combined with Piñol's expert viticulture, create a wine that distinctly showcases the region's spicy and mineral character—a region that has remained relatively unknown until recently.

WHAT MAKES THIS WINE UNIQUE?: This wine is crafted by the fourth generation of the Piñol family, with a limited production of fewer than 3,500 cases worldwide. The vines, traditionally head-pruned and dry-farmed without irrigation, thrive in clay soils. The vineyards are situated in Batea, a town at an elevation of 356 meters (1,168 ft), which is 65 meters (213 ft) higher than the village of Gratallops in the neighboring Priorat region.

RATING HISTORY: 2021 92WE, 91VM; 2019 93WE; 2016 92IWR; 2015 91VM; 2014 91VM

GRAPE: A blend of 70% Garnacha, 15% Cariñena, and 15% Syrah, sourced from vines planted in 1987. These vines are grown in calcareous clay soils at an elevation of 356 m (1,168 ft).



PAIRING SUGGESTIONS: Pair it with grilled meats like steak or lamb, roasted vegetables, and charcuterie. It also pairs beautifully with bold, flavorful cheeses such as aged Manchego or blue cheese, and works well with smoky barbecue or spiced lamb dishes.



VINIFICATION AND AGING: The grapes are harvested in the early morning and promptly brought to the winery, where they are de-stemmed and crushed. Before fermentation, the must undergoes cold maceration at 43°F for four days in large tanks with capacities ranging from 5,000 to 10,000 liters. Fermentation begins with neutral Levuline yeasts, commonly used in Champagne, allowing the skins to mix with the juice for 22–28 days. Malolactic fermentation occurs in stainless steel tanks, and the wine is then aged for 12 months in 300-liter French and American oak barrels.

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. Vibrant blackberry, potpourri and peppery spice scents are complemented by suggestions of candied licorice and smoky minerals. Concentrated black and blue fruit flavors show very good clarity and a touch of sweet floral pastilles. Silky, slow-building tannins add shape and grip to the long, sweet finish, which leaves a note of dark fruit liqueur behind.-- Josh Raynolds.

ALCOHOL CONTENT: 14.5%

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