



Terra Alta

Celler Vinos Piñol



Proprietor: Since its inception, in 1945 by Josep Arrufi, making small quantities of well crafted wines with passion, love and respect for the land and the vines is what Celler Vinos Piñol is all about. This tradition continues to this day with Josefina Piñol and her son, winemaker Juanjo Galcera Piñol, the 4th generation, at the helm. Celler Vinos Piñol owns 100 acres of carefully tended vines, in and around the medieval town of Batea, in the Terra Alta district of the Tarragona province.

Winemaker / Vineyard Manager: Juanjo Galcera Piñol

Location: A few miles south and west of Priorat, within the Terra Alta DO (Zone 5) in Catalunya's Tarragona province in northeastern Spain. The winemaking tradition, in this remote region, dates back to the 13th century. The winery and vineyards are in Batea, which lies at 1,168 ft in altitude.

Wines Made: Portal (white), Ludovicus (red), Portal (red), Sacra Natura, L'Avi Arrufi, Mather Teresina, Josefina Piñol white and Josefina Piñol red.

Climate: The average temperature between April and October is 67.3° F. A high Mediterranean climate with hot days and warm/moderate night temperatures for this region. Terra Alta is drier and warmer than Montsant and Priorat, therefore producing deep purple-red wines with greater richness, weight and ripeness than wines from other areas within zone 5. Relatively low yearly rainfall (16.3 in.) lower than the aforementioned DO's. The warmer temperatures and lower rainfall produce consistently riper grapes, creating wines richer in lactic acid with dark pigmentations. *Note: though Terra Alta and Priorat are a few miles apart--Terra Alta's warmer microclimate produces fuller bodied, richer wines than in Priorat.*

Soil: The vineyards of Celler Vinos Piñol are composed of clay-limestone.

What makes Vinos Piñol unique? 1) Small production wines from low yielding older vines using ecologically friendly methods and manual harvesting in the estate's organically grown vineyards. 2) Producing terroir driven, deeply colored, well structured, well balanced wines. 3) Family owned estate vineyards. 4) Consistent quality year after year. 5) Talented young winemaker Juanjo Galcera Piñol's blending philosophy.



There are 22,793 acres of vineyard land in Terra Alta.



Picture by: Friederike Paetzold www.vinimenta.com

Winemaker Juanjo Galcera Piñol

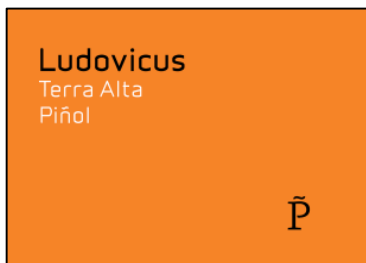
BREAKDOWN OF VINEYARDS

NAME OF VINEYARD	ACRES	AGE OF VINES	SOIL	ALTITUDE	SLOPE
MORENILLO PARCEL	2	85	SLATE, CLAY AND LIMSTONE	1,168 ft	3%
GARNACHA PARCEL	15	15 TO 95	SLATE, CLAY AND LIMSTONE	1,168 ft	3%
CARIÑENA / CAB. S.	9 /12	60 / 12	SLATE, CLAY AND LIMSTONE	1,168 ft	3%
MERLOT / TEMPRANILLO	15 / 12	12 / 12	SLATE, CLAY AND LIMSTONE	1,168 ft	3%
SYRAH / PETIT VERDOT	10 / 5	14 / 8	SLATE, CLAY AND LIMSTONE	1,168 ft	3%
W. GARNACHA / MACABEU	10 / 2	50 / 25	SLATE, CLAY AND LIMSTONE	1,168 ft	3%
MOSCATEL / SAUBIGNON B.	5 / 2	14 / 8	SLATE, CLAY AND LIMSTONE	1,168 ft	3%



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Name of Wine: Ludovicus 2008

Producer: Celler Vinos Piñol

DO: Terra Alta (Zone # 5)

Grapes: 35% Garnacha, 30% Tempranillo, 25% Syrah, 10% Cabernet Sauvignon

Production: 9,000 Cases made – 7,000 for the U.S.

Ageing: 3 Months in French and American Oak Barrels

Wine Maker: Juanjo Galcera Piñol

Ludovicus 2008 – RP 90 pts

The 2008 Ludovicus is a blend of 35% Garnacha, 30% Tempranillo, 25% Syrah, and 10% Cabernet Sauvignon aged for three months in French and American oak. It has a glass-coating deep crimson hue with an expressive nose of cherry, blueberry, and blackberry. Mouth-filling, succulent, and flavorful, this tasty effort is a sensational value for drinking over the next 1-2 years.

Previous Ratings: 2007: 88 RP; 2005: 89 RP; 2004: 90 RP



Name of Wine: Portal 2007

Producer: Celler Vinos Piñol

DO: Terra Alta (Zone # 5)

Grape: 20% Cabernet Sauvignon, 20% Garnacha, 20% Merlot, 20% Tempranillo, 20% Syrah

Production: 3,050 Cases made – 1,500 for the U.S.

Ageing: 6 months in French, American and Hungarian Oak Barrels

Wine Maker: Juanjo Galcera Piñol

Portal 2007 – RP 90 pts

The 2007 Portal Red is a blend of equal parts Cabernet Sauvignon, Garnacha, Merlot, Tempranillo, and Syrah aged for six months in French, American, and Hungarian oak. Dark ruby-colored, the nose exhibits earth notes, cedar, tobacco, cassis, cherry, and blackberry. Ripe and sweet on the palate, licorice, dried herbs and mineral notes make an appearance leading to a lengthy, pure, fruit-filled finish. Drink this tasty effort over the next four years.

Previous Ratings: 2004: 90RP; 2003: 90RP