

Josefina Piñol 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.

Josefina Piñol Red 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 80-year-old vines, this cuvée resembles a high-end Port. It is naturally fermented to 13%, then distilled skins are added to raise the alcohol to 15%, creating a rich, complex wine with a unique character.

WHAT MAKES THIS WINE UNIQUE?: An elegant late-harvest wine, it is neither too alcoholic nor too sweet. Made with vines planted in 1908. All the fruit is estate-owned grapes grown by the fourth generation of the Piñol family. A limited production of 60 cases is produced.

RATING HISTORY: 2013 91WA; 2012 91WA

GRAPE: 100% Garnacha (old vines). Vines planted in 1940. Tended in limestone and clay soil at 400 m (1,312ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: The wine will pair well with dark chocolate desserts, dark berry and plum tarts and aged hard cheeses.

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 five 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 Catalunya'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 1908, 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 Red Dulce reveals aromas of earth, mineral, and black cherry with flavors of assorted black fruits and prunes. On the palate it is intense, medium sweet, and lengthy. Drink this late harvest wine over the next 2-3 years.

ALCOHOL CONTENT: 15.0%

UPC CODE: 899208000093



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