



# Terra Alta

## Bodegas Vinos Piñol

### Winery Info Sheet



**Proprietor:** Bodegas Vinos Piñol owned by the Piñol Family, founded in 1954 by Josep Arrufi, owning 100 acres of vineyards in Terra Alta.

**Winemaker / Vineyard Manager:** Juanjo Galcera Piñol

**Location:** Located in Zone 5 in northeast Spain, a few miles south west of Priorat at 1,168 ft altitude. The vineyards and winery are located in the small town “pueblo” of Batea.

**Wines Made:** Ludovicus Red, Portal, Sacra Natura, L’avi Arrufi, Mather Teresina, Mistela Blanca and Mistela Tinta.

**Climate:** *High Mediterranean (Zone 5) hot days and moderate nights.* The vineyards of Vinos Piñol at 1,168 ft. altitude have average temperatures from April to October of 67.3° F. but warmer than Priorat at 65.5° F., Penedés at 66.4° F. and Montsant at 62.1° F. The rainfall totals 10.8 inches; lower than the latter aforementioned DO’s above. 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 Priorat.*

**Soils:** *The vineyards of Vinos Piñol are composed of slate with small particles of clay in the topsoil and small particles of limestone in its subsoil.* Light textured and free-draining with low water retaining capacities thus in dry years younger vines with shorter root systems are water stressed i.e. shorter shoot growth, reduced berry size, premature leaf fall hence reduced photosynthesis hence, delayed ripening with retarded aromatic development. Fortunately, at Vinos Piñol threat of drought is not of major concern, due to the number of older vines with longer root systems.

**What makes Piñol wines unique?** 1) Small production of wines from low yielding older vines, in organically grown vineyards. 2) Consistent quality from vintage to vintage. 3) Estate owned vineyards. 4) Wines deep in color, revealing mineral notes on the nose, well balanced structure on the palate, full to medium body and complex with an expanding long finish of lingering bright fruit flavors.



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



Head Winemaker: Juanjo Galcera Piñol

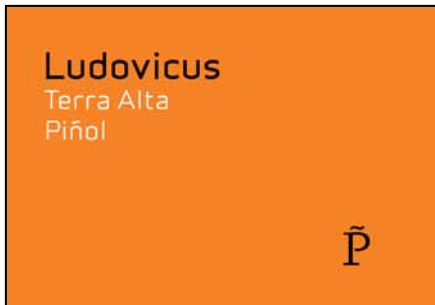
#### BREAKDOWN OF VINEYARDS

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%



# Terra Alta

## Celler Vinos Piñol



**Name of Wine:** Ludovicus 2005

**Producer:** Vinos Piñol

**DO:** Terra Alta (Zone # 5)

**Grapes:** 35% Garnacha, 30% Temp, 25% Syrah, 10% Cab.

**Production:** 4,000 Cases made – 3,000 for the U.S.

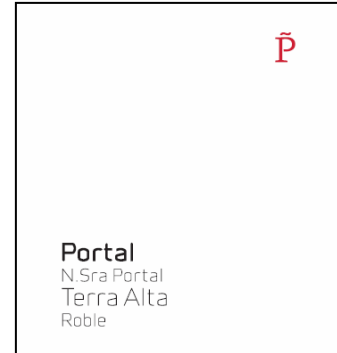
**Wine Maker:** Juanjo Galcera

**Ageing:** 3 Months in French and American Oak Barrels

**Notes:**

Ludovicus 2004 Parker **90 pts**

A fine value is the 3,000-case cuvee of 2004 Ludovicus, a tank-fermented and oak-aged (for three months) wine made from 35% Grenache, 30% Tempranillo, 25% Syrah, and 10% Cabernet Sauvignon. Bottled unfiltered and unfiltered, it exhibits a deep ruby/purple color along with a gorgeously sexy nose of kirsch liqueur, licorice, and pepper. Richly fruity, spicy, opulent, and pure, **it is an unbelievable value. June 2005**



**Name of Wine:** Portal Roble 2004

**Producer:** Vinos Piñol

**DO:** Terra Alta (Zone # 5)

**Grape:** 30% Merlot, 30% Cab, 10% Syrah, 10% Temp, 20% Garn.

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

**Wine Maker:** Juanjo Galcera

**Ageing:** 6 months in French and American and Hungarian Oak

**Notes:**

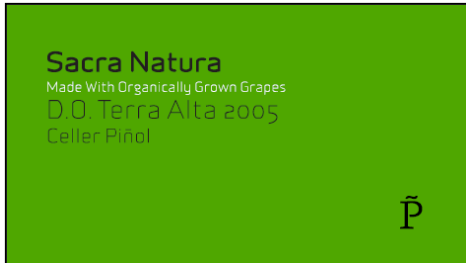
Portal 2003 Parker **91 pts**

A stunning value, the 2003 Portal Crianza (a blend of 30% Merlot, 30% Cabernet Sauvignon, 20% Grenache, 10% Syrah, and 10% Tempranillo) **is a Spanish red to buy by the case.** Aged 12 months in American and French oak, and bottled unfiltered, it is a dense, opulent, amazingly concentrated effort with loads of black cherry and cassis fruit intermixed with hints of earth, truffles, smoke, and spice. Displaying beautiful density, balance, and purity, with no hard edges, this lush Crianza can be enjoyed over the next 2-3 years. June 2005



# Terra Alta

## Celler Vinos Piñol



**Name of Wine:** Sacra Natura 2005

**Producer:** Vinos Piñol

**DO:** Terra Alta (Zone # 5)

**Grapes:** 60% Cariñena, 40% Temp.

**Production:** 3,000 Cases made – 1,500 for the U.S.

**Wine Maker:** Juanjo Galcera

**Ageing:** 6 Months in F, A, and Hungarian Oak Barrel

**Notes:**

Sacra Natura 2005 IWC **89 pts**

(100% organic) Deep ruby. Pungent, floral aromas of licorice and blackcurrant aromas tinged by dried violet and mint. Deeply concentrated, chewy and focused, with blackcurrant fruit nicely framed by supple tannins and accented by tobacco and black cardamom. Finishes spicy, sweet and long, with a note of graphite and terrific lift from vibrant acids. IWC by Josh Reynolds Sept/Oct 2006

Previous Ratings:

2004 Vintage: 90 pts by Robert Parker June 2005



**Name of Wine:** L'Avi Arrufi 2004

**Producer:** Vinos Piñol

**DO:** Terra Alta (Zone # 5)

**Grapes:** 25% Cab, 25% Garnacha, 20% Merlot, 15% Syrah, 15% Tempranillo.

**Production:** 739 Cases made – 166 for the U.S.

**Wine Maker:** Juanjo Galcera

**Ageing:** 14 months in French and American and Hungarian Oak

**Notes:**

L'Avi Arrufi 2004 IWC **90 pts**

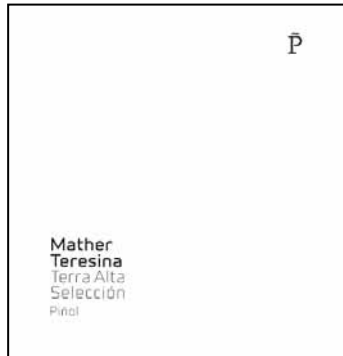
(Planted on slate) Inky garnet. Rich, suave nose combines blackcurrant, blackberry, oak spice, vanilla and lead pencil. Quite poised and balanced for such a rich wine, with dark berry and musky earth flavors braced by gentle acidity and fine, dusty tannins. Finishes with impressive depth and sweetness and lingering notes of licorice and espresso. This should age nicely. IWC by Josh Reynolds Sept/Oct 2006

Previous Ratings:

2002 Vintage: 92 pts by Robert Parker June 2005



# Terra Alta Celler Vinos Piñol



**Name of Wine:** Mather Teresina 2003-2004

**Producer:** Vinos Piñol

**DO:** Terra Alta (Zone # 5)

**Grapes:** 20% Cab, 20% Merlot, 10% Temp, 15% Syrah, 20% Garnacha, 15% Morenillo.

**Production:** 556 Cases made – 75 for the U.S.

**Wine Maker:** Juanjo Galcera

**Ageing:** 24 Months in F, A, and Hungarian Oak Barrel

**Notes:**

Mather Teresina 2003-2004 IWC **92 pts**

Deep purple. Ripe, luscious notes offers intense aromas of cassis, blackberry, blueberry, candied licorice, rose and graphite. Concentrated, broad and deep, with wonderfully pure dark berry flavors complicated by vanilla bean, cinnamon, mace and cocoa powder. A stunner, finishing with supple, harmonious tannins and sweet notes of fruitcake, molasses and anise. IWC by Josh Reynolds Sept/Oct 2006

Previous Ratings:

2001-2002 Vintage: 91 pts by Robert Parker June 2005



# Terra Alta Celler Vinos Piñol



**Name of Wine:** Mistela White 2005  
**Producer:** Vinos Piñol  
**DO:** Terra Alta (Zone # 5)  
**Grapes:** Old White Garnacha Vines  
**Production:** 600 Cases made – 150 for the U.S.  
**Wine Maker:** Juanjo Galcera and Luis Marin  
**Ageing:** 4 Months in French and American and Hungarian Oak Barrels  
**Notes:**



**Name of Wine:** Mistela Red 2005  
**Producer:** Vinos Piñol  
**DO:** Terra Alta (Zone # 5)  
**Grape:** 90% Garnacha, 10% Syrah  
**Production:** 541 Cases made – 83 for the U.S.  
**Wine Maker:** Juanjo Galcera and Luis Marin  
**Ageing:** 5 months in French and American and Hungarian Oak  
**Notes:**

## Mistela White 2004 Parker **95 pts**

The 2004 Mistela Blanca (15% Alcohol) is a rich, sweet elixir made from white Garnacha. Its amber color is followed by copious quantities of honeysuckle, crème brulee, coffee, licorice and cherry scents in its overpowering yet complex aromatics. It should be drunk over the next several years. June 2005