

L'Avi Arrufí Blanc



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.

L'Avi Arrufí Blanco is an estate-bottled wine crafted from 100% Garnacha Blanca, this wine honors Terra Alta's status as the birthplace of the grape, home to 35% of its global vineyards and 70-75% of those in Spain. From vines over 60 years old, only 300 cases are produced annually, making it one of the Piñol family's most cherished wines. Named after the winery's founder, "Grandfather Arrufí," who established Celler Piñol in 1945, this wine embodies the family's four generations of viticultural tradition. Terra Alta.

WHAT MAKES THIS WINE UNIQUE?: This single-vineyard, 100% Garnacha Blanca is made from over 60 year-old, head-pruned, dry-farmed vines, with only 300 cases produced. Crafted from estate-grown grapes, it highlights the versatility of Garnacha Blanca with its bright, mineral-driven flavors. Its balance of freshness and depth pairs seamlessly with a variety of medium- to rich-flavored dishes, making it a perfect choice for any season.

RATING HISTORY: 2021 92WE "Hidden Gem"; 2016 92VFTC, 90WE; 2014 91VM; 2013 92WA & VN

GRAPE: 100% Garnacha Blanca. Single vineyard. Vines planted in 1920. Tended in limestone and clay soil at 475 m (1,558 ft) elevation

PAIRING SUGGESTIONS: This wine pairs beautifully with risottos, fatty fish like salmon, and white meats.

VINIFICATION AND AGING: After harvest, only the best berries from select bunches are chosen for this unique wine. The grapes are 100% destemmed and fermented in stainless steel tanks. It is then aged for 7 months in a combination of 60% new and 40% used French 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 Vibrant, mineral-driven citrus and orchard fruit aromas are complemented by honeysuckle, ginger and a touch of quinine. On the palate, bitter pear skin and Meyer lemon flavors show very good depth and vivacity, along with a firming jolt of smoky minerality. The finish unwinds slowly, showing excellent concentration, persistence and lingering floral character.

ALCOHOL CONTENT: 14.5%

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