OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Portal Blanco



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 Blanco is an estate-bottled wine crafted by Celler Piñol using grapes grown in Terra Alta, a region south of Barcelona. Terra Alta is the birthplace of Garnacha Blanca, accounting for 35% of the world's Garnacha Blanca vineyards and 70-75% of Spain's plantings. While Portal Blanco incorporates small amounts of Sauvignon Blanc and Viognier, its essence lies in Garnacha Blanca, which gives it its bold character.

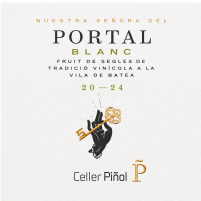
WHAT MAKES THIS WINE UNIQUE?: This wine is crafted from old-vine Garnacha Blanca, a grape native to the region. The estate-owned vineyards are planted in limestone soils and dry-farmed, relying solely on natural rainfall. Produced by the fourth generation of the Piñol family, this versatile "all-season wine" reflects their deep-rooted tradition and dedication to quality.

RATING HISTORY: 2025 92VM; 2023 90D, 90VM; 2022 91WE 'Hidden Gem'; 2020 90WE

GRAPE: This wine is composed of 90% Garnacha Blanca, with 5% each of Sauvignon Blanc and Viognier.



PAIRING SUGGESTIONS: Portal Blanco pairs beautifully with pan-roasted hake with almonds, plank-roasted salmon, or grilled swordfish with herbs. Its vibrant acidity and structure also make it a perfect match for bold, aromatic cheeses like Valdeón, Serena, Monte Enebro, Queso Azul Asturiano, and Morbier with vegetable ash.



VINIFICATION AND AGING: The vines, planted in 1990, thrive in limestone and clay soils at an elevation of 356 m (1,168 ft). Hand harvested in the cool morning hours, the grapes are brought to the winery in small, 15kg boxes. After de-stemming, the grapes are crushed and go into 10,000-liter stainless steel tanks. The unfermented juice mixes with the skins at cool temperature (4C or 39F) for about 8 hours to maximize the extraction of flavors from the skins. The grapes ferment with neutral yeast (from Levuline in Champagne), which is optimal to ferment grapes with high sugar levels. The wine is aged in stainless steel tanks on the lees for two months. No malolactic fermentation.

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 Light bright yellow. Meyer lemon and green apple on the incisive nose, joined by hints of chalky minerals and ginger that emerge with air. Juicy and focused on the palate, offering lively orchard and citrus fruit flavors that open up and turn spicier on the back half. Finishes on a dusty mineral note, showing very good persistence and a lingering suggestion of honeysuckle. There's something Chablis-like going on here.-- Josh Reynolds.

ALCOHOL CONTENT: 13.5%

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