OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Ànima de 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.

Anima de L'Avi Arrufí Blanco is an estate-bottled wine made with 100% Garnacha Blanca from vines over 60 years old in Terra Alta, south of Barcelona. This region, home to 35% of the world's Garnacha Blanca vineyards, has been cultivated by the Piñol family for four generations. The name honors "Grandfather Arrufí," the founder of Celler Piñol in 1945.

WHAT MAKES THIS WINE UNIQUE?: Unlike L'Avi Arrufí Blanco, this wine is aged entirely in concrete eggs, which imparts a unique freshness and texture, offering a more modern approach to winemaking.

RATING HISTORY: 2024 93VM, 93TA; 2023 91WE, 2022 90WE

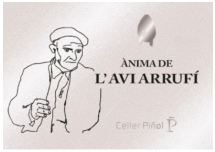
GRAPE: 100% Garnacha Blanca

PAIRING SUGGESTIONS: This wine pairs beautifully with a variety of dishes, including creamy risottos, flavorful paellas, and smoked fish. Its bright, mineral profile complements fatty fish like salmon and works wonderfully with white meats, offering a versatile accompaniment to a range of Mediterranean-inspired meals.

VINIFICATION AND AGING: Maximum expression of old vines made with 100% white Grenache, aged during 7 months in an concrete egg-shaped tank.



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 Elegance, unctuousness and freshness in its purest form. A bomb of ripe white fruit, peach, apricot and spicy notes with a perfect balance of flavors. Mineral flavor with a wide and long aftertaste.