OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Sa Natura





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.

Sa Natura (formerly Sacra Natura) is an estate-bottled wine from Celler Vinos Piñol, crafted with organically grown grapes in Terra Alta's high-elevation vineyards, located south of Barcelona. Certified organic, Sa Natura embodies the concept of "liquid geography," offering a true expression of the region's terroir. The wine's aromas evoke the scent of thyme, rosemary, chamomile, and graphite—elements found throughout the Piñol family's vineyards. Opening a bottle of Sa Natura is a sensory journey, unfolding new aromas and flavors with every pour.

WHAT MAKES THIS WINE UNIQUE?: Made with organic wine growing and estate-owned grapes. The wine is made in Terra Alta, just south of Priorat. It has a mineral, pure, silky and bright character. It will age very well for a decade or more. The wine is made by the fourth generation of the Piñol family.

RATING HISTORY: 2020 91D; 2017 91VM; 2012 91VN; 2011 92WE & Editor's Choice; 90RP

GRAPE: 40% Carinena, 40% Garnacha Negra, 20% Syrah. Organically grown (certified) vines planted from 1968 -1988. Tended in clay and limestone soil at 356 m (1,168 ft) elevation.

PAIRING SUGGESTIONS: This will pair just fine with a rare beef cheddar burger, and the wines fresh black and blue fruits will pair even better with a lamb or turkey burger with a slice of Yarlsberg. If you are grilling sausages, go more toward the sweet pork and veal rather than spicy or beef examples. In general, white meats are good pairings with Sa Natura due to their inherently sweeter characters. This is also a good pair with dishes in mushroom sauces.

VINIFICATION AND AGING: Each variety was hand harvested at different times, depending on the optimum ripeness of the given grape. After selecting the best grapes from each bunch, the grapes macerate with their juice for 4 days at 6C (43F) for greater fruit expression. Soon after, fermentation is carried out at a temperature of 27C (81F). Maceration and skin contact lasts for 25 days. Malolactic fermentation is performed, half in oak barrels and half in stainless steel tanks. The wine is aged for 13 months in 300-liter French, American, and Hungarian oak barrels, 50% new, 25% one year old and 25% two years old.

LOCATION, SOIL, CLIMATE: The vineyards are located a few miles southwest of Priorat, within the Terra Alta DO (Zone 5) in Catalunyas Tarragona province in northeastern Spain. In this remote region, the winemaking tradition dates back to the Romans, around the 2nd or 3rd Century. The winery and vineyards are in the town of Batea, situated at 356 meters (1,168 ft.) elevation. The soils are composed of 95% limestone and 5% clay. For climate, the average temperature from April-October is 67.3F. The hot day and warm-to-moderate night temperatures make Terra Alta a drier and warmer region than Montsant or Priorat. These conditions produce bright purplish-garnet hued wines with greater weight and ripeness than wines from other areas within Zone 5. The low average yearly rainfall of 16.3 inches is less than neighboring regions.

TASTING NOTES Bright purple. Cherry, licorice and dried flowers on the smoky nose. Fresh and supple in texture, with attractive floral lift to the blackberry and candied licorice flavors. Finishes with building, chewy tannins and lingering sweetness. Give this wine a little air.

ALCOHOL CONTENT: 14.5%

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