

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Raig de Raïm Blanc



Raig de Raïm (Ray of Grape in Catalan) is a 100% native varietal estate-bottled Garnacha Blanca made by Celler Piñol from the region of Terra Alta, located south of Barcelona. Terra Alta's high elevation vineyards coupled with Piñol's organic viticulture produces a wine that communicates the freshness of this rewarding region, relatively unknown until now. The story of Celler Piñol mirrors the ascendance of Spanish wines in world markets over the past ten years, a story of how a reverence for old, treasured vineyards and the best family traditions have been combined with new winemaking methods to make the finest wines possible. Similar to Yecla and Vinos de Madrid, Terra Alta is one of Spain's up-and-coming wine regions with an identity built on exciting projects and progressive innovation. Juanjo Piñol and Cristina Borrull are the winemakers. Juanjo's mother Josefina remains in charge of the family cellar.

WHAT MAKES THIS WINE UNIQUE?: Raig de Raïm Blanc is a single varietal expression of 100% organically grown Garnacha Blanca from its birthplace, DO Terra Alta. This focused expression of the native varietal is unadulterated, unblended and unoaked. Producing exclusively from estate fruit allows for the winery to maintain lower yields, increasing aromatic intensity and concentration in the wine. Raig de Raïm illuminates Garnacha Blanca's well-balanced, textured acidity as well as the exotic floral and savory herbal notes that make it so delicious.

RATING HISTORY: 2022 90WE 'Best Buy'

GRAPE: 100% Garnacha Blanca from the Portalet vineyard in the village of Batea in Catalonia, situated at 400 meters (1,312 ft.) elevation. The soils are composed of 75% limestone and 25% calcareous clay.

PAIRING SUGGESTIONS: Pairs well with shellfish, oysters, gambas al ajillo (sautéed shrimp with garlic), salade Niçoise, soft cheeses and summery cold pasta salads with fresh herbs and vegetables.

VINIFICATION AND AGING: Temperature controlled native yeast fermentation in stainless steel followed by a 6 hour cold soak on the skins. The wine sees contact with the lees for a little over a month with occasional stirring. The wine is fined and filtered before bottling.



LOCATION, SOIL, CLIMATE: The vineyards are located a few miles southwest of Priorat, within the Terra Alta DO in Catalunya's Tarragona province in northeastern Spain. The Portalet vineyard in the village of Batea is situated at 400 meters (1,312 ft.) elevation. The soils are composed of 75% limestone and 25% calcareous clay with very little organic material. Yields are low (24.5 hectoliters per hectare, or 3,500 kilograms per hectare), which enhances the concentration and complexity in the grapes.



TASTING NOTES Youthful white wine with pale lemon hue. Enticingly aromatic with hints of yellow apple, Bosc pear and tropical pineapple combine with floral notes of acacia and herbal notes of wild thyme and rosemary. Round in mouth with well-balanced acidity and lingering finish.

ALCOHOL CONTENT: 14.5%

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