

Finca Morenillo



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.

Finca Morenillo is one of Spain's most unique wines, made from dry-farmed vines planted in 1902. This limited production wine, with only 50 cases available globally, is crafted from the rare Morenillo grape, an indigenous variety from Terra Alta once thought to be extinct. Known for its elegant, light-bodied profile, Morenillo is often compared to Pinot Noir. The grape's light skin and long growing cycle produce fresh, flavorful wines that express the soil with the same finesse as the finest Pinot Noirs. Finca Morenillo hails from the high-elevation vineyards of Terra Alta, located just south of Barcelona, near the renowned Priorat region.

WHAT MAKES THIS WINE UNIQUE?: This limited production single-vineyard wine is made from vines over one hundred years old (planted in 1902). The yearly production is 50 cases. Produced from the finest dry-farmed vines of this Finca (parcel). Morenillo will easily age for more than a decade.

RATING HISTORY: 2013 93WA; 2011 91WA; 2010 94WA



GRAPE: 100% Morenillo. Vines planted since 1902. Tended in limestone and clay soil at 400 meters (1,312 ft.) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: Finca Morenillo is a great match for spicy BBQ, beef brisket or smoked pork.

VINIFICATION AND AGING: 15 months in 500-liter French oak barrels



**FINCA
MORENILLO**
Celler Piñol 2009

LOCATION, SOIL, CLIMATE: The vineyards are located a few miles southwest of Priorat, within the Terra Alta DO (Zone 5) in Catalunya's Tarragona province in northeastern Spain. The winery and vineyards are in the town of Batea, situated at 400 meters (1,312 ft.) elevation. The soils are composed of 95% limestone and 5% clay. Yields are low (24.5 hectoliters per hectare, or 3,500 kilograms per hectare), which enhances the concentration and complexity in the grapes. 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 This virtually extinct indigenous variety reveals a bright ruby color and expressive aromas of raspberry, dried flowers, Indian spices, and smoky minerals. On the palate, sweet red fruit flavors are complemented by vibrant mineral notes and a touch of peppery spice. Despite its richness, the wine remains fresh and impressively energetic, finishing with excellent lift and a lingering floral note.

ALCOHOL CONTENT: 14.0%

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