



WINE REVIEW OF PORTAL SEMI CRIANZA

Portal, Semi Crianza comes from Celler Vinos Piñol, a family-run cellar in Batea in the Tarragona area, under the D.O. Terra Alta. Celler Vinos Piñol are devoted to the production of fine wines.

Batea is situated at about 400-500 metres above sea level. This is where; as a result of careful selection at harvest time, the great wines are made. The vines take advantage of the limited yearly rainfall and the generous sunlight hours available to produce great fruit, which boasts all the characteristics of truly good wine. In the case of the Piñol family, and their love of the land and their vineyards over four generations has meant that, half a century later from 1945, They are able to produce the high quality wines that they today market. Partnering traditional methods with state-of-the-art technology ensures that high quality.

The vines from Celler Vinos Piñol has a limited production that turns their wines in special wines for exquisite and discerning palates. They have been awarded prizes in many tastings in Spain (Bacchus, Zarcillo, etc) and abroad (Sélections Mondiales in Montréal, in Brussels, Vinandino in Mendoza (Argentina), Prowein in Düsseldorf, SIAL in Shanghai etc...). They also appeared in the best Spanish wine guides as *Gourmets*, *Peñin*, *Guía A. Proensa*, *Campsa*, *Vino y Gastronomía* ... with a very high qualification, besides being mentioned in the most prestigious wine magazines (Vinum, Mi Vino, Vino y Gastronomía, Gourmets, Wein Gourmet, Vinos de España, VINARIA (Austria), Wein Wisser (Switzerland), El MONDO (Germany), The Wine Advocate, USA). Their serious commitment to quality means that from the moment they plant the vines and see them take root, they follow their development (using ecologically friendly methods with neither herbicides, constantly controlling the maturing process until the ideal moment for harvesting is reached. Since they believe that 80% of a good wine depends on the health of the grape, they pay careful attention to their vineyards (37ha) all year round – pruning, green harvesting and leaf-stripping to ensure that each bunch is fully exposed to the sun's rays and matures well.

Portal, Semi Crianza, Tasting notes:

Semi Crianza made with cabernet Sauvignon, Garnatxa, Tempranillo, Merlot and Syrah. Grapes are hand picked during late September and matured for 6 months in French & American oak barrels. A well-crafted wine, full red colour with magenta overtones with a delicious ripe berry fruits and aromas recalling ripe peach, plum, apricot.... Harmonious and exciting wine, with smoky mineral and balsamic

elements, and refreshing acidity. Good, long and rich with the added dimension of ripe fruit. Ideal as a partner to goat, cheese, and meat dishes.

Robert Parker (The Wine Advocate) rated the 2003, with 91 points and wrote:

“A stunning value, the 2003 Portal Semi-Crianza (a blend of 30% Merlot, 30% Cabernet Sauvignon, 20% Grenache, 10% Syrah, and 10% Tempranillo) is a Spanish red to buy by the case. Aged 6 months in American and French oak, and bottled unfiltered, it is a dense, opulent, amazingly concentrated effort with loads of black cherry and cassis fruit intermixed with hints of earth, truffles, smoke, and spice. Displaying beautiful density, balance, and purity, with no hard edges, this lush Semi-Crianza can be enjoyed over the next 2-3 years.

PORTAL, SEMI CRIANZA 2004 COST€ 7,50/BTL AND CAN BE BOUGHT AT INTERBROSA, C/CANTARERO 3 IN MARO – TEL. 952 52 95 21