



JOSEFINA PIÑOL SWEET RED 2016

- **Vintage:** 2016
- **Apellation of Origin:** Terra Alta
- **Varietals:** 100% Garnacha
- **Sort of wine:** Sweet red wine.
- **Vineyard age:** 80 years
- **Soil Type:** Clay- chalky soil. Poor in organic matter.
- **Harvest Date:** End October 2016.
- **Crianza:** 15 months in new French oak.
- **Alcohol content:** 15%
- **Tasting notes:** Made from centenarian vines of red garnacha, this sweet red wine is made from late harvested grapes handpicked just before reaching over maturity at the beginning of November and matured 15 months in American & French oak barrels. It's sweet nose and clear, rounded, chocolate aromas stand out over background hints of coffee, liquorice, wild forest fruit jam, candied tomato, black olive and a touch of floral. This is a complex wine with a smooth, harmonious, lingering aftertaste. Ideal as a partner for desserts, chocolates and blue cheeses.
- **Awards:** Josefina Piñol is frequently mentioned among the best sweet wines in Spain. Verema.com recommend it as the best wine for dessert, Peñín rated 92 points and La Guia de Vins of Catalonia rated 9,52 points.
- **Ideal consumption temperature:** 8-10°C
- **Best before:** Until 2027.



JOSEFINA PIÑOL SWEET WHITE 2016

- **Vintage:** 2016
- **Apellation of Origin:** Terra Alta
- **Varietals:** 100% Garnacha.
- **Sort of wine:** Sweet white wine.
- **Vineyard age:** 85 years
- **Soil Type:** Clay- chalky soil. Poor in organic matter.
- **Harvest Date:** End of October 2016.
- **Crianza:** 12 months in new French oak.
- **Alcohol content:** 15%
- **Tasting notes:** Made from the late-harvested centenarian garnacha grapes, **Josefina Piñol** is our white sweet wine packaged in exquisitely designed bottles. To obtain a high sugar concentration, the grapes are handpicked just before reaching over maturity at the beginning of November and aged for 12 months in new French Oak barrels. The wine is the colour of bright amber with aromas of banana, dates, grapefruit, quince, dried apricots, candied orange and linden blossom. With an exceedingly complex taste reminiscent of raisins, marzipan and honey cakes, **Josefina Piñol** is an ideal partner for all kind of desserts, goose foie gras and blue cheeses.
- **Awards:** Robert PARKER rated Josefina Piñol 95 points in Wine Advocate. This outstanding wine has also received acclaim in (list magazines) and won several awards including (list awards)
- **Ideal consumption temperature:** 8°C
- **Best before:** Until 2026.