

## BUIL & GINÉ WINE CO.

(Producing at Priorat, Monsant, Rueda and Toro D.O.'s, Spain)

Joan Giné Giné is the reason Buil & Gine was founded. They started making their first wine in 1996: Giné Giné. Buil & Giné is based in Gratallops, the core of the DOQ Priorat, where they produce all their wines, and where they own 200 acres of beautiful licorella soils terraced vineyards. Their oldest vineyards were planted in 1908. Their vineyards are 45% Red Garnacha, 30% Cariñena, 10% White varietals (White Garnacha, Macabeu, Viognier, and PX), and 15% other red varietals, like Cabernet Sauvignon, Merlot, and Syrah. He pioneered and founded the wine cooperative, with the goal of preserving the terroir and culture of the region.

He believed in "Traditional Viticulture", growing vines organically. Following the path he set-out, they do all work 100% organically. Buil & Giné started the organic certification process for their vineyards in 2014 and will have all properties certified by 2021.

They wanted to utilize the winery and vineyards as a way to share their way of life, a life centered around wine, so the wine must show the character of the local grapes, the minerality of the soil, and must be enjoyable and affordable.

More than 15 years ago, they were able to purchase, a vineyard in Toro (Pago del Oro), and in Rueda, each producing, 1 single vineyard wine for each of those DO's.



"Passion for fruit, appreciation of wood, and respect for the soil. **Harmony and balance.**" Buil & Giné

# THE WINE

## PLERET 2010 (red) - D.O.Q. Priorat, (Spain)



- **Grapes:** 30% Red Garnacha, 30% Cariñena from old vines (more than 40 years old), 10% Cabernet Sauvignon, 20% Merlot, and 10% Syrah.
- **Elaboration:** Varieties separately fermented. Temperature controlled, long maceration. Wine kept in French oak barrels for 10 - 14 months. Followed by coupage and bottling. Then wines are bottle aged for at least 5 years.
- **Taste:** Notes of minerals, in the nose. Predominance of ripe forest fruits and slightly roasted overtones. Elegant and balanced, with a ripe fruit entrance, followed by a fresh flavor with an unctuous, long finish, and slight wood overtones.
- **Color:** Intense scarlet with clear and bright ruby red trimmings.
- **Suggestion:** Open and decant 30 minutes before serving.

### CRITICS AND REVIEWS:

- Wine & Spirits Magazine, Oct '18 gave 92 points to 2011 Pleret, wine is listed "Year's Best Priorat & Monstant Wines".
- International Wine Report, Dec '17 gave 91 points to 2011 Pleret. "The 2011 Buil & Gine 'Pleret' is a compelling blend of Garnacha, Cariñena, Cabernet Sauvignon, Merlot, and Syrah. This deep colored wine begins with aromas of raspberry, thyme, and roasted dates. There is some nice mid-palate weight as the wine reveals dark fruit flavors with a touch of chocolate. The minerality impresses in this outstanding wine that is best enjoyed over the next decade."
- International Wine Report, May '16 gave 94 points to 2010 Pleret. "... begins with bright aromas of spicebox, black cherry, and black olive. This blend has incredible poise with flavors of anise, crème de cassis, wild blackberry, and hints of Black Forest cake, and Mandarin orange rind. There is lovely range to this irresistible bottling."

## JOAN GINÉ 2013 (red) - D.O.Q. Priorat, (Spain)



- **Grapes:** 45% Red Garnacha, 45% Cariñena from old vines (more than 25 years old), and 10% Cabernet Sauvignon from young vines (5-12 years old).
- **Elaboration:** Varieties separately fermented. Temperature controlled, long maceration (approximately 24 days). Wine kept in American and French oak barrels for 12 months. Followed by coupage and bottling. Then bottle aged for at least 2 years.
- **Taste:** Rich with black fruits, figs, mint and sweet pepper, well combined with oak flavors like vanilla, toasted dry fruits, and truffle. Structured wine with strong, but pleasant tannins, and mineral notes that come from Llicorella soil. Ripe grape bouquet typical of the Priorat Garnacha and Cariñena varieties.
- **Color:** Dark-colored red.
- **Suggestion:** Open and decant 30 minutes before drinking.

### CRITICS AND REVIEWS:

- Wine & Spirits Magazine, Oct '18 gave 93 points to 2013 Joan Giné, wine is listed "Year's Best Priorat & Monstant Wines".
- Wine & Spirits Magazine, Feb '17 gave 93 points to 2012 Joan Giné. "What began as a family of growers in Priorat is today one of the area's stellar wineries. Joan Giné is its flagship-a blend of equal parts Garnacha and Cariñena, with 10% Cabernet Sauvignon. Notes of slate and bright red fruit lead the way, with nuances of dried fruit and spices, giving complexity, and charm. It's a big wine, with strong tannins, so cellar it for five years, or pour now with something meaty."
- International Wine Report, May '16 gave 92 points to 2012 Joan Giné. "This compelling wine starts with aromas of black cherry, coffee grounds, red currant, And black tea. There are flavors of black cherry, spicebox, anise, with hints of cassis, and Earl Grey tea...This is some really nice value out of Priorat."

## JOAN GINÉ BLANC 2017 (white) - D.O.Q. Priorat, (Spain)



- **Grapes:** 60% White Garnacha, 16% Macabeo, 20% Viognier, and 4% Pedro Ximenez.
- **Elaboration:** Different varieties are harvested at their best ripening time. They are separately fermented in French oak barrels, starting with batonnage. Wine is aged 8 months in new French oak barrels, then bottled, and aged for a few months before release.
- **Taste:** Dry white wine with tropical fruit notes and light floral aromas in combination with a wide palate and big structure. Its complexity shows its character.
- **Color:** Light gold.

### CRITICS AND REVIEWS:

-**Wine Spectator, June '17** gave **92 points** to **2015 Joan Giné Blanc**. "This expressive white offers floral and tropical notes, framing a core of pear, peach, and blanched almond flavors. Lively acidity and light tannins impart grip. Features a rich texture, but remains fresh, and delicate through the spicy finish."

-**International Wine Report, April '17** gave **93 points** to **2015 Joan Giné Blanc**. "...This excellent wine... comes to life and opens with a bright bouquet of marzipan, blood orange rind, kumquat, and suggestions of beeswax. The mid-palate weight is lovely as the wine currently reveals rich flavors of brioche, butternut squash, orange marmalade, honey, Pazzaz apple, and suggestions of baking spices. Rich, dense, and plush, with incredible aromatic and flavours, the silky mouthfeel leads to an exceedingly long finish that delightfully lingers."

## GINÉ GINÉ 2016 (red) - D.O.Q. Priorat, (Spain)



- **Grapes:** 40% Red Garnacha, 60% Cariñena.
- **Elaboration:** Varieties separately fermented. Temperature controlled 78° - 82°, long maceration. Followed by malic-lactic fermentation. Once this process is completed we proceed with the coupage and bottling.
- **Taste:** Carries intense notes of flowers, fruits and minerals from the soil. This wine is fresh, very fruity, and well balanced.
- **Color:** Intense ruby.

### CRITICS AND REVIEWS:

-**Wine Spectator, Nov '18** gave **90 points** to **2016 Giné Giné**. "This red is dense, yet lively, with floral and smoke notes that frame bright cherry and red plum flavors, backed by mineral, licorice and garrigue details. Bright acidity enlivens the silky texture, supported by well-integrated tannins. Cariñena and Garnacha. Drink now through 2028."

-**Wine & Spirits Magazine, Oct '18** gave **92 points** to **2016 Giné Giné**, wine is listed "Year's Best Priorat & Monstant Wines".

-**Wine & Spirits Magazine, October '17** gave **91 points** to **2015 Giné Giné** "A blend of garnacha and cariñena, it is intense in red fruit and exotic spice, with slight touches of slate. It needs at least five years to achieve its full complexity, but now, with its powerful texture..."

-**International Wine Report, April '17** gave **91 points** to **2015 Giné Giné**. "...Forward and delicious with aromas of black plum, black cherry, cardamom, and hints of milk chocolate. On the palate there are rich flavors of black cherry, roasted dates, French vanilla, and chocolate shavings. This continues to display decadent dark flavors while maintaining a strong mineral backbone. Delicious now and should drink beautifully well into the next decade."

## GINE ROSAT 2017 (rose) - D.O.Q Priorat, (Spain)



- **Grapes:** 80% Garnacha and 20% Merlot (young vines).
- **Elaboration:** Fermentative cryo-maceration at 46°, alcoholic fermentation at 64° in steel containers. Once fermentation is completed, the wine is allowed to rest for two months before bottling.
- **Taste:** It is fresh, fatty, full, and pleasant with a final fruity taste. Dry rosé wine, very aromatic, and complex. Total predominance of red fruits and flowers.
- **Color:** Light salmon pink.

### CRITICS AND REVIEWS:

-**Vinous Media (Make Way for Even More Rosé), June '18** gave **91 points** to **2016 Giné Rosat**. "Pale lurid red. Mineral-accented cherry, raspberry, candied rose, and a suggestion of orange zest on the deeply perfumed nose. Shows very good depth and energy to the sappy raspberry, and bitter cherry flavors, which pick up a mineral aspect as the wine opens up. Smoothly blends power, elegance, and finishes with strong mineral cut, and floral lift."

-**Wine Spectator, May '18** gave **90 points** to **2016 Giné Rosat**. "This has the structure and depth of flavor of a light red, but the lithe texture and lively acidity keep this firmly in the rosé family. The color is deep, nearly crimson. Light to support the cherry, quinine, and bright herbal flavors..."

-**Wine Spectator, Oct '16** gave **90 points** to **2014 Giné Rosat** in the article, "Spain's New Approach". "Buil & Giné offers a rare and distinctive rosé (rosat in Catalan); the 2014 blends Garnacha (80%) with Merlot for a dry, firm, and full-bodied version, a good match with food."

## NOSIS 2017 (white) - D.O. Rueda, (Spain)



- **Grapes:** 100% Verdejo. 35 year old vines, grown in terraces over the Duero River.
- **Elaboration:** Fermentative cryo-maceration at 46°. Alcoholic fermentation at 64° in steel containers. After fermentation, the wine rests for two months before bottling. Dry white wine elaborated with Verdejo from old vineyards.
- **Taste:** Intense and complex in the nose, prominent tropical fruit flavors, and suggestions of freshly cut grass. In the mouth it's sublime, extremely fruity, and completely balanced.
- **Color:** Light yellow with perfect brilliance.

### CRITICS AND REVIEWS:

-**A View From The Cellar, May-June '18** gave **91 points** to **2017 Nosis**. "The Nosis bottling from Buil & Giné is composed entirely of Verdejo and the 2017 vintage comes in at thirteen percent octane. The wine offers up a lovely bouquet of pear, lime peel, a touch of green olive, a bit of sea salts, good soil tones and a topnote of white flowers. On the palate the wine is crisp, medium-full and complex, with good acids and grip, fine focus and a long, youthful and promising finish..."

-**International Wine Report, July '17** gave **91 points** to **2016 Nosis**. "Sourced from Rueda this opens with a lively bouquet of Meyer lemon oil, tangerine, gooseberry, and white rose petal. The texture and mouthfeel is gorgeous as this delivers ripe flavors of lychee, white grapefruit, ripe nectarine, and suggestions of baking spices. This is simply delicious and impossible to resist right now."

## 17-XI 2015 (red) - D.O. Montsant, (Spain)

*17- XI means November 17<sup>th</sup> which is Saint Gregory celebration day. There is a beautiful chapel cave, under natural rock in Falset, Priorat, named Saint Gregory where growers go during harvest. The winemaker wanted to name the wine for Saint Gregory, so he used the date.*



- **Grapes:** 35% Red Garnacha, 35% Cariñena and 30% Tempranillo, 10-45 year old vines.
- **Elaboration:** Varieties separately fermented. Temperature controlled, long maceration. Wine is aged in American oak casks for about 6 months. Followed by 'coupage' and then 3-5 months of aging in bottles.
- **Taste:** Dry red wine, with a complex bouquet, mixing the aromas from both the grapes, and the oak casks.
- **Color:** Bright medium red.

### CRITICS AND REVIEWS:

**-International Wine Report, April '17 gave 91 points to 2015 17-XI.** "...The wine begins with earthy aromatics of dried sage, wet stone, bulls blood, black cherry compote, and peat moss. There are ripe flavors of black tea, black truffle, black raspberry liquor, and hints of crushed mint. Layered and polished, this wine will cellar well into the next decade, and potentially more."

**-Vinous Media (Explore All Things Wine), Jan '16 gave 91 points to 2014 17-XI.** "Highly perfumed, evoking ripe cherry and blackcurrant that are complemented by slowly emerging aromas of cured meat, lavender, and minerals. Seamless, very nicely concentrated, with smooth tannins lending shape to a very long, fruit-driven finish."

## BUIL 2014, (red) - D.O. Toro, (Spain)



- **Grapes:** 100% Tinta del Toro (Tempranillo). Pago del Oro is a 50 year old vineyard, planted with 320 vines per acre.
- **Elaboration:** Our Tinta del Toro vines give between 2 and 3 bunches of grapes per vine. Harvested carefully. Double selection process is used to choose the bunches. Whole grapes are moved into 7,000-liter tanks (after de-stemming without pressing). Temperature controlled, long maceration, using dry ice. The wine is aged for at least one year in French oak barrels.
- **Taste:** Fruit flavors, full of slight fine woods, and spices. A full-bodied taste with a mature polish, refined tannins, that give a long end.
- **Color:** Deep Ruby.

### CRITICS AND REVIEWS:

**-A View From The Cellar, May-June '18 gave 90 points to 2014 Buil Toro.** "...The bouquet is deep and nascently complex, offering scents of red and black raspberries, a touch of fruitcake, beautiful spice elements, roasted venison, a goodly dollop of soil, wild fennel, and cedary oak. On the palate the wine is ripe, full-bodied, and quite nicely balanced for its octane, with a rock solid core, sound acids, ripe, firm tannins and very good length and grip on the gently heady finish..."

**-A View From The Cellar, May-June '18 gave 91 points to 2013 Buil Toro.** "...delivers a fine blend of raspberries, cherries, a touch of spiced meats, a fine base of soil, fresh nutmeg and a very well done framing of vanillin oak. On the palate the wine is deep, full-bodied and still fairly tannic, with a fine core of fruit, good soil signature, fine focus and just a whisper of heat poking out on the long and moderately tannic finish. I really like how this is developing on the nose..."

**-International Wine Report, Dec '17 gave 92 points to 2014 Buil Toro.** "Dark and brooding... with aromatics of black tea, dark chocolate shavings and Turkish coffee. Round and generous, the wine delivers black cherry compote, anise, black tea, and blackberry cobbler flavors, that are supported by a well structured frame..."