

BUIL & GINÉ WINE CO.
(Priorat, Monsant, Rueda and Toro D.O.'s, Spain)

Joan Giné was the founder of Buil & Giné. He and his grandson, Xavi, who has since taken over the winery, started making their first wine, Giné Giné, in 1996. Buil & Giné is based in Gratallops, the core of the D.O.Q Priorat where they own 200 acres of beautiful llicorella soil and 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. Joan Giné pioneered and founded the wine cooperative with the goal of preserving the terroir and culture of the region.

Joan Giné believed in “Traditional Viticulture, which is 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 an opportunity to share their way of life, a life centered around wine. The wine displays the character of the local grapes, the minerality of the soil, and is extremely enjoyable.

More than 15 years ago, they were able to purchase a vineyard in Toro (Pago del Oro), and in Rueda, each producing one 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

CARMÍ 2015 (red)



- **Grapes:** 80% Merlot and 20% Garnacha
- **Elaboration:** The wine was harvested last week of September 2015, fermented at a temperature between 26 °C and 28 °C. Maceration is long, followed by the malolactic fermentation. When fermentation is finished, the wine is kept in new French oak barrels during the next 24 months. Once this process is completed, the wine is bottled and aged for at least 6-8 months.
- **Taste:** It is fruity, with floral and spicy notes. When you taste it, you understand why we call it a “teenager”. You will have its power, its tannins but at the same time, now, it starts to show its delicacy.
- **Color:** Deep ‘carmin’ and clean.
- **Gastronomy:** Could be prepared with veal, lamb and pork, always with lots of vegetables, mushrooms and olive oil.

CRITICS AND REVIEWS:

Vinous Media “Mediterranean Spain: Diversity and Consistency, Apr ’19 - 94 points - “Deep, lurid ruby. A highly complex, spice-accented bouquet evokes red fruit preserves, incense and potpourri. A smoky mineral quality adds lift. Stains the palate with sappy, sharply delineated red fruit liqueur and floral pastille flavors that are complemented by suave floral and star anise notes. Shows superb energy and solid thrust on an extremely long, floral-driven finish that's framed by subtle, fine-grained tannins.”