

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 his believe all work is done 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

JOAN GINÉ 2014 (red)



- **Region/ Sub-Region:** Spain, D.O.Q. Priorat, Vila de Gratallops.
- **Grapes:** 45% Red Garnacha, 40% Cariñena and 15% Cabernet Sauvignon and Merlot.
- **Soil:** Llicorella (Slate).
- **Vinification:** Varietals fermented separately in new and second use 300L French Oak barrel. Temperature controlled, long maceration (approximately 24 days).
- **Aging:** Aged in 300L American and French oak barrels for 12 months. Followed by 'coupage' and bottling.
- **Nose:** Rich with black fruits, figs, mint, and sweet pepper. Well combined with oak flavors like vanilla, toasted dry fruits, and truffle. Ripe grape bouquet typical of the Priorat Garnacha and Cariñena varieties.
- **Taste:** Structured wine with strong, but pleasant tannins, and mineral notes that come from soil.
- **Color:** Dark ruby red.
- **Gastronomy:** It combines well with red meats and in general with foods with a high protein content. Also, with certain cured cheeses and *foie*.
- **Suggestion:** Open and decant 30 minutes before drinking.

“Our soul. Our origin. Our grandfather”

This wine is considered to be the star wine and is the perfect representation of Buil & Giné. A wine that is important enough to bear the name of our grandfather. He was dedicated to the wine culture, education and development of wine in Priorat.

CRITICS AND REVIEWS:

Vinous Media, Apr '18 - 92 points - "Primary red fruit aromas, highly perfumed, smoke- and spice accented nose. Cherry liqueur, raspberry, lavender and spice cake, succulent herb and mineral nuances. Fleshy yet energetic in style, slow-building tannins...."

Wine & Spirits Magazine, Oct '18 - 93 points - "Year's Best Priorat & Monstant Wines".