

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

GINÉ GINÉ 2017 (red)

Available in screwcap and cork



- **Region/ Sub-Region:** Spain, D.O.Q. Priorat, Vila de Gratallops.
- **Grapes:** 50% Red Garnacha, 50% Cariñena.
- **Soil:** Llicorella (Slate).
- **Vinification:** Each parcel and varietal are fermented separately. Grapes are de-stemmed, whole berries put into large stainless-steel tanks. Spontaneous fermentation, free run juice. Each parcel is kept separate, malic-lactic fermentation done in barrique. Finished and blended together at the end.
- **Aging:** After blending, the wine is put back into stainless steel and aged for 6 to 9 months, then bottled.
- **Nose:** Fresh red cherries, red plums, dried flowers, and wet rocks.
- **Taste:** Red fruit, intense notes of flowers and minerals from the soil. This wine is fresh, very fruity, and well balanced.
- **Color:** Dark ruby with cherry rim.
- **Gastronomy:** Made to accompany everything, but we could single out stews and casseroles, risottos, and spicy dishes.

Giné Giné is the first wine Buil & Giné ever made. It is said to be the “finest introduction” to the essence of Priorat. If you don’t know anything about the Priorat, or you do know it and you want to recover the essence, this is your wine. The wine is fresh, fruity with minerals, as a Priorat has to be. It is a wine made for all seasons.

CRITICS AND REVIEWS:

Wine Spectator, Nov ‘18 - 90 points - " 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..."

Wine & Spirits Magazine, Oct ‘18 - 92 points - “Year’s Best Priorat & Monstant Wines”.