

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 BLANC 2018 (white)



- **Region/ Sub-Region:** Spain, D.O.Q. Priorat, Vila de Gratallops.
- **Grapes:** 50% White Garnacha, 25% Macabeo, 20% Viognier and 5% Pedro Ximenez and Muscat.
- **Soil:** Llicorella (Slate).
- **Vinification:** Grape varieties are harvested at their best ripening time. Each varietal is fermented separately in new 600L French oak barrels with bâtonnage.
- **Aging:** Aged six months in a barrel and then bottled.
- **Nose:** White flowers, honeysuckle, apricot, yellow pears, Meyer lemon with mineral undertones and baking spice.
- **Taste:** Dry white wine with a mineral background, notes of ripe fruit and buttery texture that comes from the lees and bâtonnage.
- **Color:** Light gold with yellow rim.
- **Gastronomy:** Paired well with roasted chicken and game birds, shellfish and rich fish dishes.

“Our soul. Our origin. Our grandfather”

The star white wine of Buil & Giné. Joan Giné Blanc is showcasing the white grapes from Priorat and their power. Joan Giné was dedicated to the wine culture, education and development of wine in Priorat.

CRITICS AND REVIEWS:

Wine Spectator, Aug '19 - 92 points - “This solid white has weight and muscle, with firm acidity supporting the thick texture. Pear, tarragon and lanolin flavors are accented with more delicate notes of heather, spice and almond. Stays fresh and balanced. White Garnacha, Macabeo and Pedro Ximénez.”

Vinous Media, Apr '19 - 92 points - "Pale gold. Dried pear, Meyer lemon, chamomile and beeswax scents are complemented by hints of dusty minerals and honey that build with air. Chewy and focused in the mouth, offering citrus/orchard fruit and buttered toast."