

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”.

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".

PLERET 2011 (red)



- **Region/ Sub-Region:** Spain, D.O.Q. Priorat, Vila de Gratallops.
- **Grapes:** 85% Garnacha and Carignan; and 15% Cabernet Sauvignon, Merlot and Syrah.
- **Soil:** Llicorella (Slate).
- **Vinification:** Varietals fermented separately. Temperature controlled, long maceration.
- **Aging:** Wine kept in French oak barrels for 10 – 14 months. Followed by ‘coupage’ and bottling. Wines are then bottle aged for the remaining of the time.
- **Nose:** Notes of minerals on the nose. Predominance of ripe forest fruits and slightly roasted overtones.
- **Taste:** 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.
- **Gastronomy:** Pair with any grilled meat, rich fatty fish dishes, Iberico ham. Exquisite pairings with sweet-and-sour contrasts, caramelized onion, soya, compotes, and chocolate sauces.
- **Suggestion:** Open and decant 30 minutes before serving.

A **pleret** is a Catalan expression that means “**slowly, calmly, and step by step**”. This is the best way to enjoy this wine. Buil & Giné’s proposal is that once this wine is opened, it allows people to discover and enjoy a “pleret”, a vast range of sensations and aromas. This is a true experience that conveys the essence of the Priorat and its valuable ancient vineyards.

CRITICS AND REVIEWS:

Vinous Media, Apr ‘19 - 93 points - "Vivid ruby. A complex bouquet evokes ripe black/blue fruits, licorice, violet and smoky minerals, with a hint of exotic spices in the background. Sweet and focused on the palate, which offers intense blackcurrant and bitter cherry flavors that turn sweeter and more energetic...lingers with strong dark fruit- and mineral-driven tenacity."

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

GINÉ ROSAT 2018 (rosé)



- **Region/ Sub-Region:** Spain, D.O.Q. Priorat, Vila de Gratallops.
- **Grapes:** 85% Garnacha and 15% Merlot.
- **Soil:** Llicorella (Slate).
- **Vinification:** Fermentative cryo-maceration at 46º, and alcoholic fermentation at 64º in stainless steel containers. Once fermentation is completed, the wine is allowed to rest for two months before bottling.
- **Nose:** Fresh raspberry and dried cranberry, fresh flowers and herbs with mineral notes.
- **Taste:** Very aromatic and complex at the same time. Absolute predominance of red fruits and flowers, silky and mature.
- **Color:** Light salmon pink.
- **Gastronomy:** Salads with little vinegar or lemon, spicy dishes, pickled foods, poultry, seafood, and green vegetables.

Buil & Giné Rosat was the first rosé made from Priorat.

CRITICS AND REVIEWS:

Vinous Media, Aug '19 - 90 points - "Vibrant red berry and floral scents show very good clarity and pick up spice and mineral nuances with air. Fleshy and energetic on the palate, offering zesty raspberry and pomegranate flavors and a touch of spicy white pepper."

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."

17 XI 2017 (red)



- **Region/Sub-Region:** Spain, D.O. Montsant.
- **Grapes:** 40% Red Garnacha, 40% Cariñena and 20% Tempranillo, 10-45-year-old vines.
- **Soil:** Primary granite.
- **Vinification:** Varietals fermented separately. Temperature controlled fermentation with long maceration.
- **Aging:** Wine is aged in American oak casks for 6 months. Followed by 'coupage' and then 3-5 months of aging in bottles.
- **Nose:** Fresh red cherries, black berries, floral with mineral notes.
- **Taste:** Dry red wine, with a complex bouquet, ripe red and black fruits, baking spice, long finish and mineral notes.
- **Gastronomy:** Recommended with white meats, salads, goat cheeses, soups, sausages, and wild mushrooms.
- **Color:** Bright medium red.

17 XI is the date for St. Gregory's Day. It has become a day to celebrate, not only St. Gregory, but also the end of harvest for the wine makers in the region. In the town of Falset, there is a beautiful chapel cave under a natural rock dedicated to him. Our great-grandfather Evarist Giné played a very important role in the reconstruction of this chapel. This is a tribute to harvesters and to him.

CRITICS AND REVIEWS:

A View From The Cellar, Oct '18 - 89 points - "The wine is a blend of Garnaxta and Cariñena and offers up a quite attractive bouquet of black raspberries, bonfires, garrigue, spiced meats and a good base of stony soil tones. On the palate the wine is deep, full-bodied and nicely spicy, with a good core of fruit, nicely integrated, ripe tannins and good length and grip on the complex and focused finish..."

Vinous Media, Apr '19 - 91 points - "Youthful, violet color. Mineral and spice accented cherry and black raspberry on the nose, along with hints of succulent herbs and flowers. Concentrated cherry and red berry flavors that are sweetened by hints of cola and vanilla. Finishes long and mineral, with fine-grained tannins."

NOSIS 2018 (white)



- **Region/ Sub-Region:** Spain, Castilla y Leon, D.O. Rueda.
- **Grapes:** 100% Verdejo. 35-year-old vines grown in terraces over the Duero River.
- **Soil:** Sandy-loamy soil.
- **Vinification:** Fermentative cryo-maceration at 46°F. Alcoholic fermentation at 64°F in steel containers.
- **Aging:** After fermentation, the wine rests in a tank on its lees for two months before bottling.
- **Nose:** Candied lemon, tropical fruit flavors, green olives and white flower notes.
- **Taste:** Dry white wine. Crisp, ripe citrus fruits, complex with good grip, refreshing and focused.
- **Color:** Bright light yellow.
- **Gastronomy:** Great with all types of seafood, grilled, smoked, baked.

Nosis means knowledge. This wine is 100% Verdejo from over 35-year-old vines.

CRITICS AND REVIEWS:

A View From The Cellar, May - June '18 - 91 points - "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 top note of white flowers. On the palate the wine is crisp and complex, with good acids and grip, fine focus and a long, youthful finish..."

International Wine Report, July '17 - 91 points - "Meyer lemon oil, tangerine, gooseberry, and white rose petal. The texture and mouth feel delivers ripe flavors of lychee, white grapefruit, ripe nectarine, and suggestions of baking spices. This is simply delicious and impossible to resist right now."

BUIL 2014 (red)



- **Region/ Sub-Region:** Spain, Castilla y Leon, D.O. Toro.
- **Grapes:** 100% Tinta del Toro (Tempranillo).
- **Vineyard:** Single Vineyard called “Pago del Oro”. 50-year-old vines planted to 320 vines per acre.
- **Soil:** Slopes oriented south-east over the Duero River. Sandy-loamy and clay soil.
- **Vinification:** 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 fermentation, long maceration.
- **Aging:** Aged for at least one year in French oak barrels.
- **Nose:** Dark cherries, ripe black plums, cocoa, and coffee.
- **Taste:** Rich fruit flavors, wood, and spices. A full-bodied taste with a mature polish, refined tannins, that give a long end.
- **Color:** Deep ruby.
- **Gastronomy:** Beef and game meats. Exceptional with cured cheeses and fine hams.

The reason why Buil & Giné began to produce wines in Toro was very simple...they like the wines! Many years ago, Buil & Giné had the opportunity of working with a single vineyard that had old Tempranillo grapes, with a more intense concentration of aromas.

CRITICS AND REVIEWS:

A View From The Cellar, May - June '18 - 90 points - “...deep and complex, offering scents of red and black raspberries, beautiful spice elements, wild fennel, and cedary oak. On the palate the wine is ripe, full-bodied, and quite nicely balanced, with firm tannins and very good length and grip on finish...”

International Wine Report, Dec '17 - 92 points - “Dark and brooding... with aromatics of black tea, dark chocolate shavings and 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...”