

**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

## 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."