

BUIL & GINÉ

D.O.Q. PRIORAT & D.O. RUEDA, TORO & MONTSANT, SPAIN



PASSION FOR FRUIT, APPRECIATION OF WOOD, AND RESPECT FOR THE SOIL HARMONY AND BALANCE.

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 varieties (White Garnacha, Macabeu, Viognier, and PX), and 15% other red varieties, 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 beliefs all work is done 100% organically. Buil & Giné started the organic certification process for their vineyards in 2014 and now has all properties certified.

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.

JOAN GINÉ 2019 (red)



HISTORY:

"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.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, D.O.Q. Priorat

Alcohol: 15%.

Variety: 45% Red Garnacha, 40% Cariñena and 15% Cabernet Sauvignon and Merlot.

Aging: Aged in 300L American and French oak barrels for 12 months. Followed by 'coupage' and bottling. Varietals fermented separately in new and second use 300L French Oak barrel. Temperature controlled, long maceration (approximately 24 days).

Tasting Notes:

Structured wine with strong, but pleasant tannins, and mineral notes that come from soil.

CRITICS & REVIEWS:

International Wine Report, Oct '22 gave 92 points, Joan Giné 2015 - "This blend of Garnacha, Carinena, Cabernet Sauvignon, and Merlot offers an inviting complex nose of red plum, dark tree bark, sweet baking spice, vanilla, and a breeze of salty air. BIG on the palate – big tannin, big acid, big structure, long finish. Richly fruited with red plum and blueberry, a dust of brown sugar and cinnamon. Enjoy as is for approximately 5 more years or give it 10-15 to see what wisdom it offers with a little age."