

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.

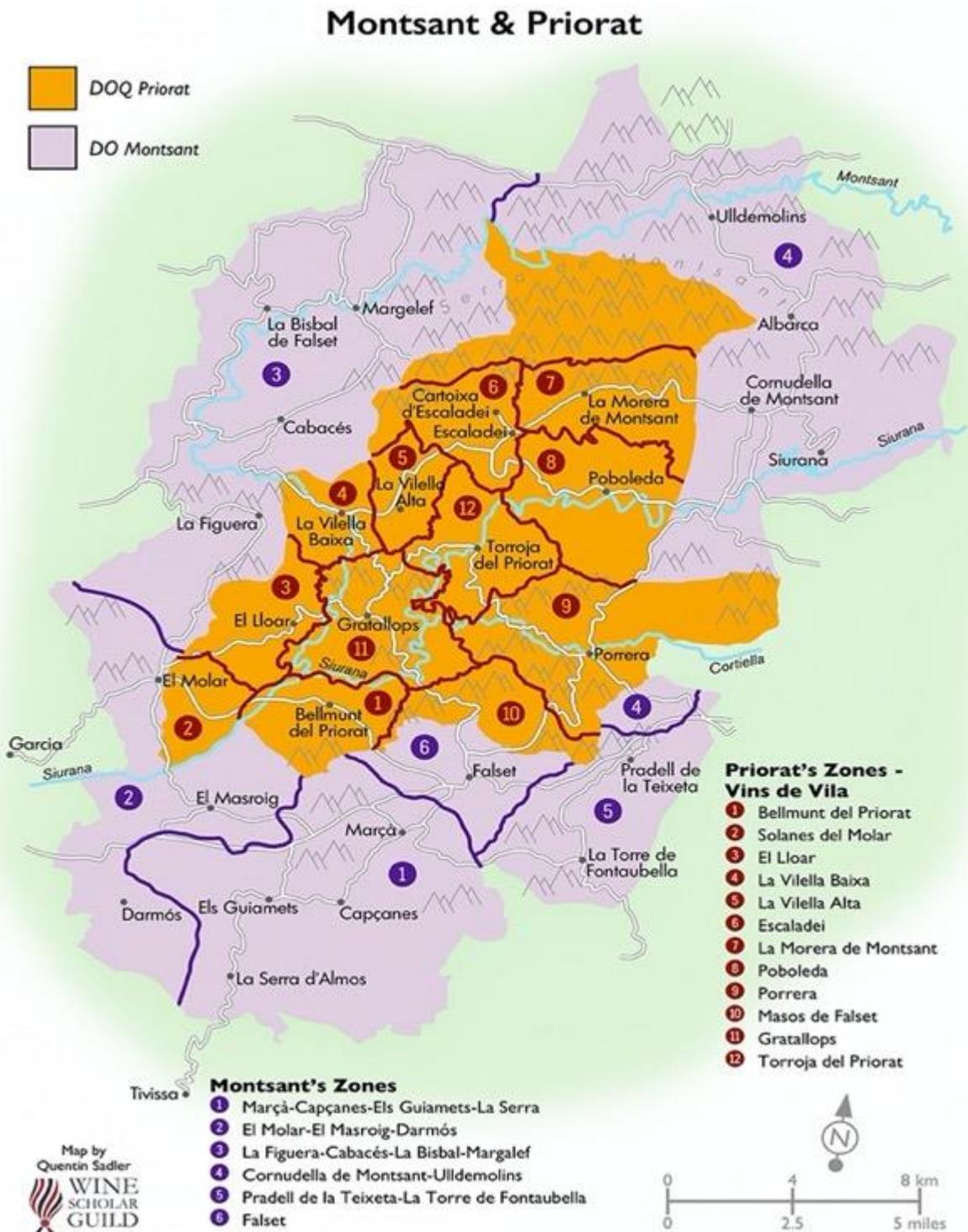
They wanted to utilize the winery and vineyards as an opportunity to share their way of life, a life centered around wine. The wine displays the character of the local grapes, the minerality of the soil, and is extremely enjoyable.

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

Map of Priorat D.O.Q. Buil & Giné is located in Gratallops



GINÉ GINÉ 2018 (red)

Available in screwcap and cork



- **Region/ Sub-Region:** Spain, D.O.Q. Priorat, Vila de Gratallops.
- **Grapes:** 50% Red Garnacha and 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 must be. It is a wine made for all seasons.

CRITICS AND REVIEWS:

Dr. Owen Bargreen, Oct '21 – 90 points – “the 2018 ‘Gine Gine’ is a forward and juicy Priorat that comes off a touch lean with pomegranate seed, red currant and stony minerals on the palate. Firm tannins and bright acidity add to the enjoyment. Savor this good value over the next five years.”

Wine & Spirits Magazine Annual Buying Guide, Top 100 Wines for 2021, Oct. '21 - 95 points –

“A wine like Giné Giné benefits from blind tasting, especially if the purpose of that tasting is to find wines, regardless of price, that speak of their origin. Everything about this wine is pure Priorat: it’s half garnacha and half carignan, all of it grown in llicorella soils by the Giné family, long-time farmers in Gratallops with 200 acres of vines, who made this blend as their first wine in 1996. They ferment the fruit from individual parcels as whole berries in stainless steel without added yeasts, take it through malolactic in barrels, then blend and return it to stainless steel for aging. Their 2018 is black mineral juice: It tastes as if there were a gash cut in the Priorat hills and blackcurrant juice came welling out of the schist. Give it a day of air and the wine’s delicacy begins to shine, layered in sunny fruit and herbs, hard to resist.”