

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 BLANC 2020 (white)



HISTORY:

“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.



TECHNICAL TASTE:

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

Alcohol: 14.5%.

Variety: 50% White Garnacha, 25% Macabeo, 20% Viognier and 5% Pedro Ximenez and Muscat.

Aging: Aged six months in a barrel and then bottled. • : Grape varieties are harvested at their best ripening time. Each varietal is fermented separately in new 600L French oak barrels with bâtonnage.

Tasting Notes:

Dry white wine with a mineral background, notes of ripe fruit and buttery texture that comes from the lees and bâtonnage.