

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.

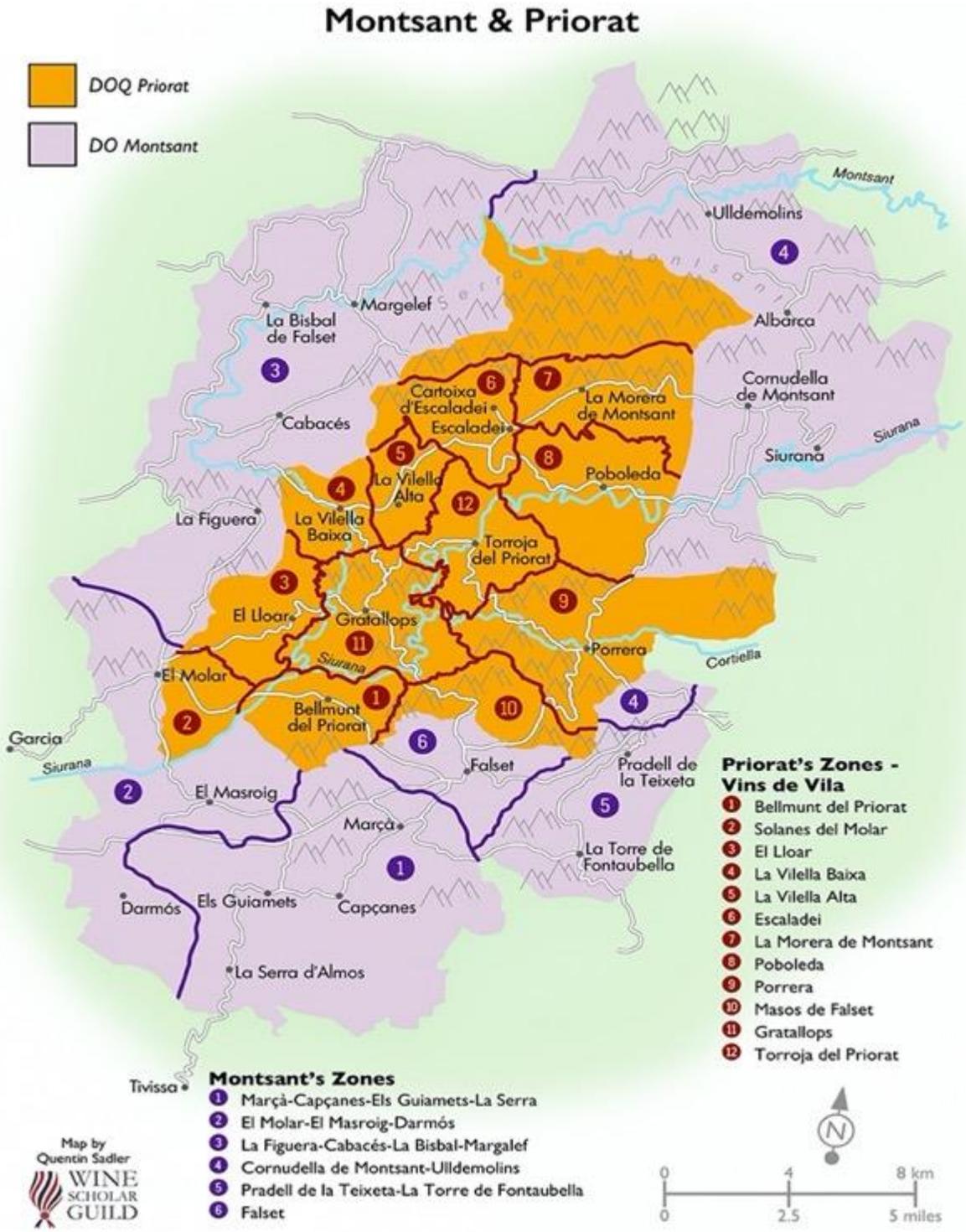
They wanted to utilize the winery and vineyards as an opportunity to share their way of life, a life centered around wine. The wine displays the character of the local grapes, the minerality of the soil, and is extremely enjoyable.

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



PLERET 2012 (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:

Dr. Owen Bargreen, Oct ‘21 - 93 points - “The gorgeous 2012 ‘Pleret’ is at a beautiful place now at the nine year mark. Dark cherry syrup, dusty soils, pipe tobacco and bright red fruits with orange rind accents all marvelously come together on the palate. The bright acidity and beautiful length add to the enjoyment as this great older bottling will cellar well for at least another decade.”

Wine & Spirits Magazine, Oct ‘21 - 94 points - “While the varietal blend of Pleret is similar to that of Joan Giné (also recommended here), this wine ages in French oak only, and longer in bottle, with a later release. It’s used that time to develop a schist- and-blueberry grandeur, the tannins still powerful, though cushioned by the fruit, the fragrance lasting with berries and herbal richness. It feels more ambitious than the Joan Giné, and no less beautiful for it.”