

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.

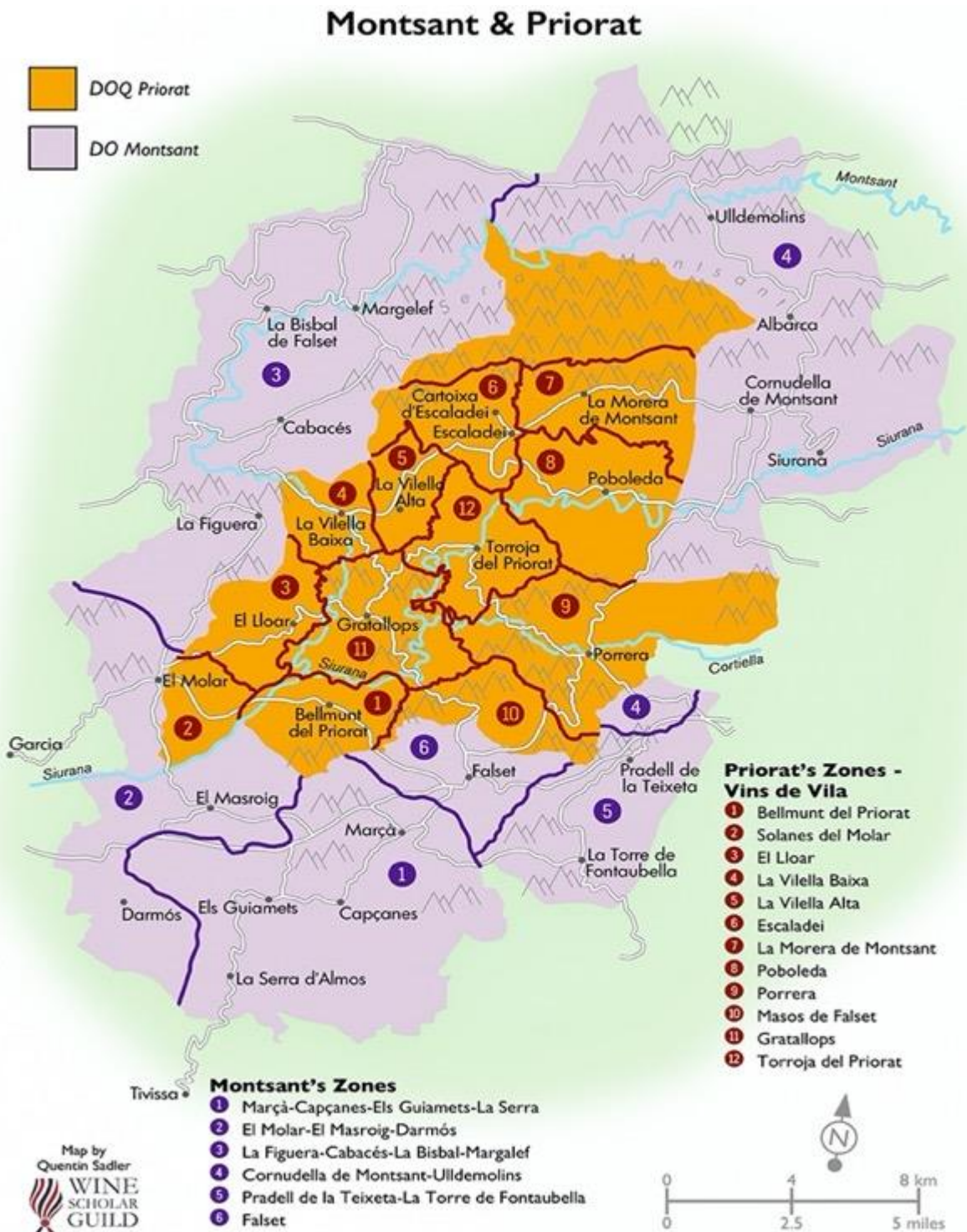
They wanted to utilize the winery and vineyards as an opportunity to share their way of life, a life centered around wine. The wine displays the character of the local grapes, the minerality of the soil, and is extremely enjoyable.

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



NOSIS 2020 (white)



- **Region/ Sub-Region:** Spain, D.O. Rueda.
- **Grapes:** 100% Verdejo. 35-year-old vines grown in terraces over the Duero River.
- **Soil:** Sandy-loamy soil.
- **Vinification:** Fermentative cryo-maceration at 46°F. Alcoholic fermentation at 64°F in steel containers.
- **Aging:** After fermentation, the wine rests in a tank on its lees for two months before bottling.
- **Nose:** Candied lemon, tropical fruit flavors, green olives and white flower notes.
- **Taste:** Dry white wine. Crisp, ripe citrus fruits, complex with good grip, refreshing and focused.
- **Color:** Bright light yellow.
- **Gastronomy:** Great with all types of seafood, grilled, smoked, baked.

Nosis means knowledge. This wine is 100% Verdejo from over 35-year-old vines.

CRITICS AND REVIEWS:

Dr. Owen Bargreen, Oct '21 - 90 points - “Vibrant, viscous and full of life, the 2020 ‘Nosis’ is a beautifully textured Verdejo that shows off bright starfruit, kiwi and pink grapefruit flavors. Enjoy this outstanding value over the next several years.”

Vinous Media, Feb '21 - 90 points - “Bright yellow-gold. Tropical fruits, melon, candied ginger and a touch of honey on the highly perfumed nose and in the mouth. In a plush, open-knit style but not at all lacking for energy, showing strong heft and finishing smooth, spicy and quite long, with lingering, spice-tinged melon and pineapple notes.”

A View from The Cellar, May - June '18 - 91 points - “The wine offers up a lovely bouquet of pear, lime peel, a touch of green olive, a bit of sea salts, good soil tones and a top note of white flowers. On the palate the wine is crisp and complex, with good acids and grip, fine focus and a long, youthful finish...”