

## 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.

## Giné Giné 2021 (red)

Available in screwcap and cork



### HISTORY:

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 has to be. It is a wine made for all seasons.

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### TECHNICAL TASTE:

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

**Alcohol:** 15%.

**Variety:** 50% Red Garnacha, 50% Cariñena. Sourced from vines grown on the region's characteristic slate soil, known as Llicorella.

**Aging:** Each parcel and varietal are fermented separately. Grapes are destemmed, whole berries put into large stainless-steel tanks. Spontaneous fermentation, free run juice. Each parcel is kept separate, malolactic fermentation done in barrique. Finished and blended together at the end. After blending, the wine is put back into stainless steel and aged for 6 to 9 months, then bottled.

### Tasting Notes:

Red fruit, intense notes of flowers and minerals from the soil. This wine is fresh, very fruity, and well balanced.

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### CRITICS & REVIEWS:

**Wine & Spirits Magazine (Oct '22):** Giné Giné

2019: 92 pts. Top 100 Best Buys. Garnatxa and carinyena blend with earthy, peppery, chocolate-rich tannins. Supple Priorat, perfect for a cookout.

**Dr. Owen Bargreen (Sept '22):** Giné Giné 2019: 91 pts. Fresh blend of Carinena and Garnacha, with tart red fruits, dusty soils, and leather. Rich, focused, and ready to enjoy soon.