

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.

PLERET 2014 (red)



HISTORY:

“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.

TECHNICAL TASTE:

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

Alcohol: 15%.

Variety: 85% Garnacha and Carignan; and 15% Cabernet Sauvignon, Merlot and Syrah.

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. Varietals fermented separately. Temperature controlled, long maceration.

Tasting Notes:

Elegant and balanced, with a ripe fruit entrance, followed by a fresh flavor with an unctuous, long finish, and slight wood overtones.

CRITICS & REVIEWS:

International Wine Report, Oct '22 gave 94 points, Pleret 2012 - “A fruit forward blend of Garnacha, Carignan, Cabernet Sauvignon, Merlot and Syrah offering interesting layers. Aromas of boysenberry, forest bark and green moss, raspberry, toasted fennel seed, vanilla, and menthol. On the palate we find integrated primary flavors of tobacco leaf, bright red fruits, elegant grandfatherly tannin, and dark forest. Structurally big yet smooth on the palate. Enjoy now or see how it changes in 10 years.”