

# BUIL & GINÉ

D.O.Q. PRIORAT, 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 and 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 DOs.

## GINÉ GINÉ 2022 (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.

### **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 is fermented separately. Grapes are de-stemmed, and whole berries are put into large stainless-steel tanks. Spontaneous fermentation, free-run juice; Each parcel is fermented separately. When finish then blended together to deliver this amazing Gine Gine. After blending, the wine is put back into stainless steel and aged for 6 to 9 months, then bottled and stays in the bottle for another 6 months.

### **Tasting Notes:**

An expression of the unique Llicorella soil, the notes of purple and black fruits combine with earthy notes and hints of dark chocolate.

### **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 (Dec '25): Giné Giné 2021: 91 pts.**

“The 2021 ‘Gine Gine’ is another flat-out delicious rendition of this wine. Loaded with bright red fruits, with rose water, orange peel, damp rocky soils and menthol, this is best enjoyed over the next six years. Drink 2025-2030.”