

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.

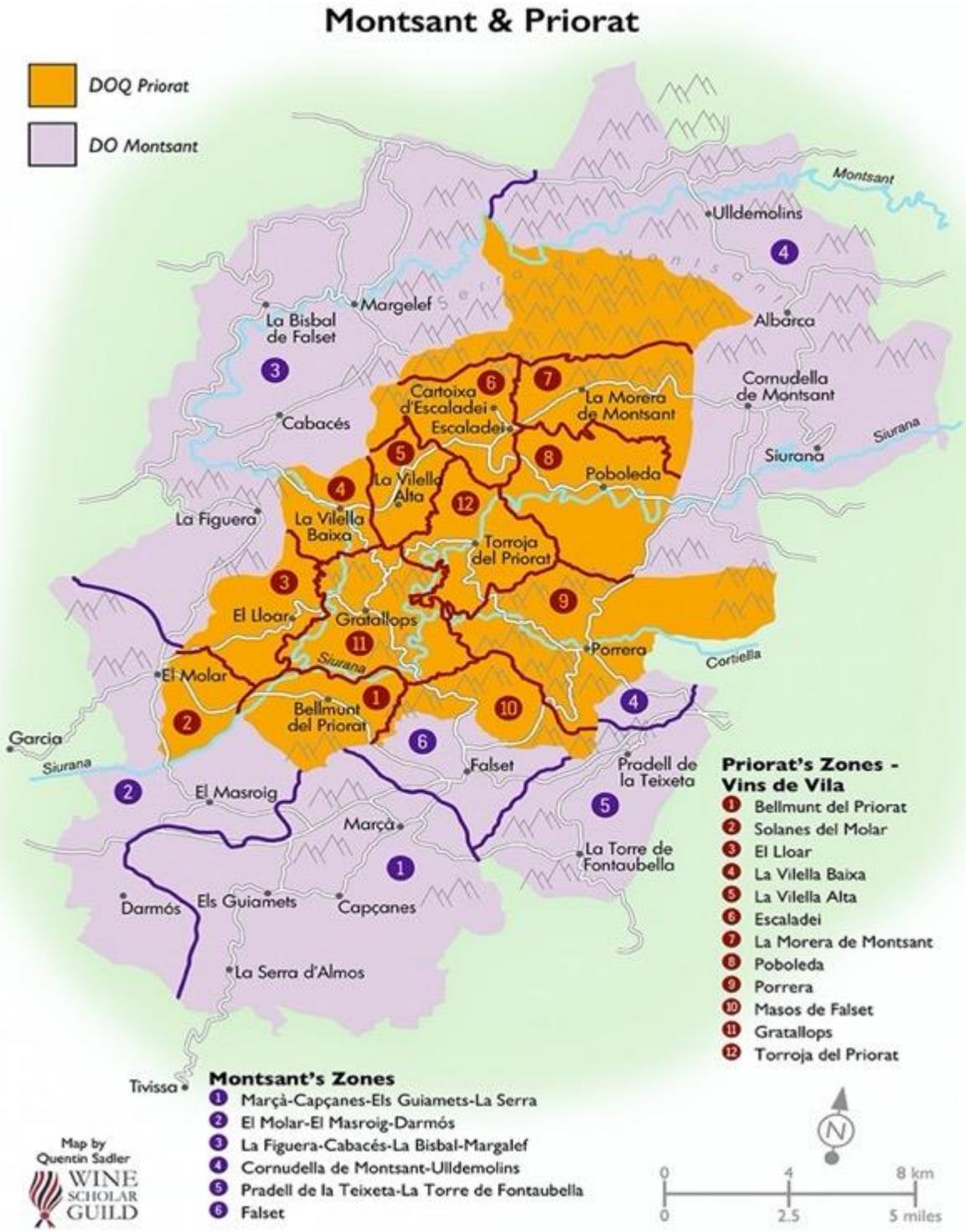
They wanted to utilize the winery and vineyards as an opportunity to share their way of life, a life centered around wine. The wine displays the character of the local grapes, the minerality of the soil, and is extremely enjoyable.

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



BUIL 2014/15 (red)



- **Region/ Sub-Region:** Spain, D.O. Toro.
- **Grapes:** 100% Tinta del Toro (Tempranillo).
- **Vineyard:** Single Vineyard called “Pago del Oro”. 50-year-old vines planted to 320 vines per acre.
- **Soil:** Slopes oriented south-east over the Duero River. Sandy-loamy and clay soil.
- **Vinification:** Our Tinta del Toro vines give between 2 and 3 bunches of grapes per vine. Harvested carefully. Double selection process is used to choose the bunches. Whole grapes are moved into 7,000-liter tanks after de-stemming without pressing. Temperature controlled fermentation, long maceration.
- **Aging:** Aged for at least one year in French oak barrels.
- **Nose:** Dark cherries, ripe black plums, cocoa, and coffee.
- **Taste:** Rich fruit flavors, wood, and spices. A full-bodied taste with a mature polish, refined tannins, that give a long end.
- **Color:** Deep ruby.
- **Gastronomy:** Beef and game meats. Exceptional with cured cheeses and fine hams.

The reason why Buil & Giné began to produce wines in Toro was very simple...they like the wines! Many years ago, Buil & Giné had the opportunity of working with a single vineyard that had old Tempranillo grapes, with a more intense concentration of aromas.

CRITICS AND REVIEWS:

Vinous Media, Feb '21 - 93 points - “Inky, bright-rimmed ruby. Cherry preserves, blackberry, licorice, vanilla and incense on the deeply perfumed nose. Stains the palate with ripe dark fruit, cola, spicecake and violet pastille flavors that are enlivened by suggestions of smoky minerals and cracked pepper. Smoothly blends richness and energy and finishes impressively long and sweet, with a whiplash of sappy dark fruit and slow-building, velvety tannins. Not a bad effort for a Priorat producer who has chosen to tackle Tempranillo. Sourced from 50-year-old vines; raised in new French oak barrels.”

A View from The Cellar, May - June '18 - 90 points - “...deep and complex, offering scents of red and black raspberries, beautiful spice elements, wild fennel, and cedary oak. On the palate the wine is ripe, full-bodied, and quite nicely balanced, with firm tannins and very good length and grip on finish...”