

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.

PLERET 2015 (red)



HISTORY:

Pleret is a Catalan expression that means “to indulge slowly, calmly, and step by step in enjoyment”. 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, from the oldest vines of terraces with the best yields of 80-year-old vines.

Aging: The grape varieties are fermented separately. The wine is subjected to a temperature-controlled, long maceration. The wine is then kept in French oak barrels for 14 months. Followed by *coupage* and bottling, the wines are then bottle-aged for more than 2 years.

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

Dr. Owen Bargreen, Dec '25 gave 93 points, Pleret 2014

“The Pleret opens with a beautiful bouquet of iodine, dark currants, Arabica bean, and sides of white pepper-dusted brisket. The palate is elegant with great depth and concentration. A joy to consume now, watch this evolve over the next decade.

International Wine Report, Oct '22 gave 94 points, Pleret 2012

- “A fruit-forward blend of Garnacha, Carignan, Cabernet Sauvignon, Merlot, and Syrah offering layers. Aromas of boysenberry, forest bark and green moss, raspberry, toasted fennel seed, vanilla, and menthol. On the palate, integrated primary flavors of tobacco leaf, bright red fruits, elegant grandfatherly tannin, and dark forest. Structurally big yet smooth on the palate.”