

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.

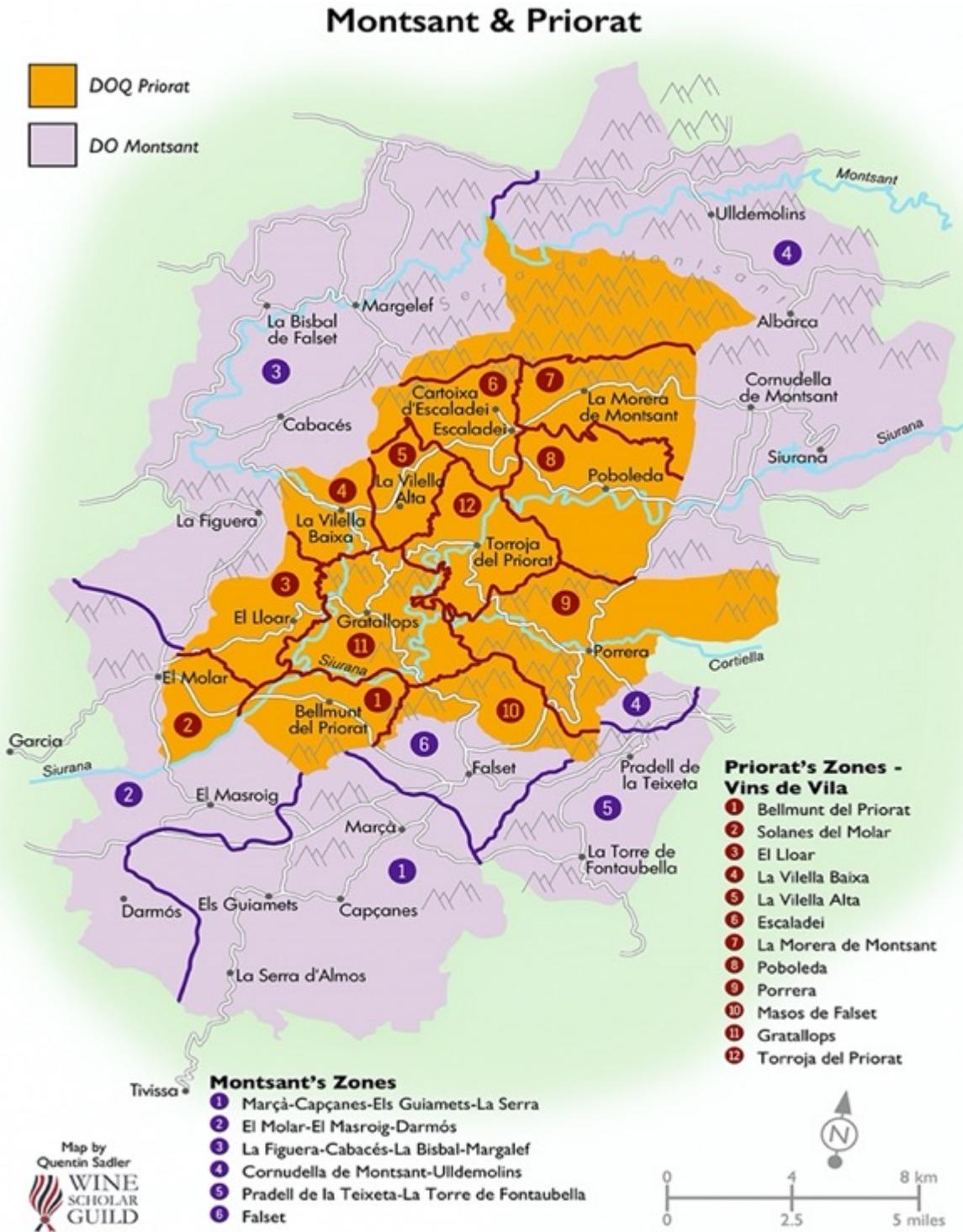
They wanted to utilize the winery and vineyards as an opportunity to share their way of life, a life centered around wine. The wine displays the character of the local grapes, the minerality of the soil, and is extremely enjoyable.

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



JOAN GINÉ 2015 (red)



- **Region/ Sub-Region:** Spain, D.O.Q. Priorat, Vila de Gratallops.
- **Grapes:** 45% Red Garnacha, 40% Cariñena and 15% Cabernet Sauvignon and Merlot.
- **Soil:** Llicorella (Slate).
- **Vinification:** Varietals fermented separately in new and second use 300L French Oak barrel. Temperature controlled, long maceration (approximately 24 days).
- **Aging:** Aged in 300L American and French oak barrels for 12 months. Followed by 'coupage' and bottling.
- **Nose:** Rich with black fruits, figs, mint, and sweet pepper. Well combined with oak flavors like vanilla, toasted dry fruits, and truffle. Ripe grape bouquet typical of the Priorat Garnacha and Cariñena varieties.
- **Taste:** Structured wine with strong, but pleasant tannins, and mineral notes that come from soil.
- **Color:** Dark ruby red.
- **Gastronomy:** It combines well with red meats and in general with foods with a high protein content. Also, with certain cured cheeses and *foie*.
- **Suggestion:** Open and decant 30 minutes before drinking.

“Our soul. Our origin. Our grandfather”

This wine is considered to be the star wine and is the perfect representation of Buil & Giné. A wine that is important enough to bear the name of our grandfather. He was dedicated to the wine culture, education and development of wine in Priorat.

CRITICS AND REVIEWS:

International Wine Report, Oct '22 gave 92 points, Joan Giné 2015 - “This blend of Garnacha, Carinena, Cabernet Sauvignon, and Merlot offers an inviting complex nose of red plum, dark tree bark, sweet baking spice, vanilla, and a breeze of salty air. BIG on the palate – big tannin, big acid, big structure, long finish. Richly fruited with red plum and blueberry, a dust of brown sugar and cinnamon. Enjoy as is for approximately 5 more years or give it 10-15 to see what wisdom it offers with a little age.”

A View from the Cellar, May '22 gave 91+ points, Joan Giné 2015 – “The 2015 Joan Giné is crafted from a cépages of forty-five percent Garnacha, forty percent Carignan and fifteen percent cabernet sauvignon and merlot. It is raised in a combination of French and American oak barrels for twelve months prior to bottling, with the wine tipping the scales in this vintage at fifteen percent alcohol. It offers up a deep and complex nose of raspberries, dark berries, woodsmoke, a bit of pepper, spiced meats, a fine base of slate minerality, cloves and cedary oak. On the palate the wine is full-bodied, focused and nicely balanced, with a fine core of fruit, good soil signature and grip and a long, complex and ripely tannic finish. This still needs a fair bit of time in the cellar to further soften up, but it carries its alcohol level beautifully and really shows no signs of heat on the backend. Good juice in the making.”