

## 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.

## BUIL 2019 (red)



### HISTORY:

"Buil & Giné, founded in Priorat by Joan Giné and his grandson Xavi, focuses on organic viticulture. The reason why Buil & Giné began to produce wines in Toro was very simple...they like the wines! Over 15 years ago, they had the opportunity to work with a single vineyard of 40-year-old Tempranillo vines, with a more intense concentration of aromas, and they started producing Buil, 1 wine = 1 vineyard.

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### TECHNICAL TASTE:

**Region/ Sub-Region:** Spain, D.O. Toro.

**Alcohol:** 15%.

**Variety:** 100% Tinta del Toro (Tempranillo).

**Aging:** Aged for at least one year in French oak barrels.

Our Tinta del Toro vines give between 2 and 3 bunches of grapes per vine. Double selection process is used to choose the bunches. Whole grapes are moved into 7,000L tanks after de-stemming without pressing. Temperature controlled fermentation, long maceration.

**Tasting Notes:** Rich fruit flavors, wood, and spices. A full-bodied taste with a mature polish, refined tannins, that give a long end.

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### CRITICS AND REVIEWS:

**Vinous Media, Feb '21 gave 93 points, Buil Toro 2014 -**

"Inky, bright-rimmed ruby. Cherry preserves, blackberry, licorice, vanilla and incense on the deeply perfumed nose. Stains the palate with ripe dark fruit, spicecake, and violet pastille flavors that are enlivened by 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. Good 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 gave 90 points, Buil Toro 2014-**

"...deep and complex, offering red and black raspberries scents, beautiful spice elements, 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..."