

# BUIL & GINÉ

D.O. TORO, 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.

The D.O. Toro is known around the world for its powerful wines, product of the Tinta de Toro grape, an endemic tempranillo varietal. Texts from the year 1700 write about this wine, known throughout history as a unique combination of boldness and strength, while maintaining the freshness of the fruit with great aging potential.

This wine feeds into the traditions, culture, and excellence of the region. Joan Giné believed in “Traditional Viticulture, which is growing vines organically. In the 2010s, they bought a single vineyard full of 50-year-old vines to craft Buil, for one reason: they liked the wines from the region!

The Toro region is located near Rueda and Madrid, in central Spain. Subject to very low temperatures in winter and scorching hot weather in the Summer, its bold and powerful wines are a product of a unique terroir, traditions, and passion for winemaking.

## BUIL 2021 (red)



### HISTORY:

Buil & Giné began to produce wines in Toro for a very simple reason: they like the wines! Over 15 years ago, they had the opportunity to work with a single vineyard of 50-year-old Tempranillo vines, with a more intense concentration of aromas, and they started producing Buil, under the family principle “1 wine = 1 vineyard.”

### TECHNICAL TASTE:

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

**Alcohol:** 15%.

**Variety:** 100% Tinta del Toro (Tempranillo). These vines give between 2 and 3 bunches of grapes per vine, with very low and outstanding yields.

**Aging:** A double selection process is used to choose the bunches. Whole grapes are moved into 7,000L new French oak tanks for malolactic fermentation, after which they are moved to older French oak barrels for 12 months.

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

### 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 raspberry 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.”