

BUIL & GINÉ

D.O.Q. PRIORAT, SPAIN
D.O. RUEDA, MONSANT & 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. 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 beliefs 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.

Pleret 2014 (Red)



HISTORY:

Buil & Giné, founded in Priorat by Joan Giné and his grandson Xavi, focuses on organic viticulture across 200 acres, producing wines that reflect the region's terroir and traditional values.

TECHNICAL TASTE:

Region/ Sub-Region: Spain, D.O.Q. Priorat

Alcohol: 15%.

Variety: 85% Garnacha and Carignan; 15% Cabernet Sauvignon, Merlot, and Syrah. Grown on slate soil (Licorella).

Aging: Fermented separately with temperature-controlled long maceration. Aged 10-14 months in French oak barrels, followed by blending and bottle aging.

Tasting Notes: Intense scarlet with bright ruby red highlights. Mineral nose with ripe forest fruits and subtle roasted hints. On the palate, it is elegant and balanced, offering a ripe fruit entry, fresh flavors, an unctuous finish, and light wood undertones.

International Wine Report (Oct '22): Pleret 2012: 94 pts. A fruit-forward blend of Garnacha, Carignan, Cabernet Sauvignon, Merlot, and Syrah. Aromas of boysenberry, forest bark, and vanilla. The palate is smooth with notes of tobacco leaf, bright red fruits, and dark forest. Structurally big yet elegant, enjoy now or age for 10 years.