

## NOSIS 2023 (white)



### **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 Rueda was very simple...they like the wines! Over 15 years ago, Buil & Giné had the opportunity of working with a single vineyard that had very old Verdejo vines (35 years old) grown in terraces over the Duero River.

### **TECHNICAL TASTE:**

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

**Alcohol:** 13%.

**Variety:** 100% Verdejo.

**Aging:** After fermentation, the wine rests in a tank on its lees for two months before bottling. Fermentative cryo-maceration at 46°F. Alcoholic fermentation at 64°F in steel containers.

**Tasting Notes:** Dry white wine. Crisp, ripe citrus fruits, complex with good grip, refreshing and focused.

### **CRITICS AND REVIEWS:**

**Dr. Owen Bargreen, Sept '22 gave 91 points, Nosis 2021** - "Sourced from 35-year-old Verdejo vines that are set in sandy-loam soils, the 2021 'Nosis' offers salted cashew and diatomaceous earth notes alongside bright pear and kiwi. The palate is fresh with a smooth texture and bright acidity. Serve at a slightly warmer temperature to take in this silky Rueda."

**Dr. Michael Apstein, Aug '22 gave 91 points, Nosis 2020** - "Buil & Giné, based in the Gratallops in Priorat and one of the top producers there, expanded their holdings to Rueda a couple of decades ago. Their "Nosis" bottling, made from 35-year-old vines, displays lovely floral aromas and cutting, crisp citrus flavors that balance its substantial density."