

Giné Giné 2020/2021 (red) Available in screwcap and cork



HISTORY:

Giné Giné is the first wine Buil & Giné ever made. It is said to be the “finest introduction” to the essence of Priorat. If you don’t know anything about the Priorat, or you do know it and you want to recover the essence, this is your wine. The wine is fresh, fruity with minerals, as a Priorat has to be. It is a wine made for all seasons.

TECHNICAL TASTE:

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

Alcohol: 15%.

Variety: 50% Red Garnacha and 50% Cariñena. Llicorella (Slate) soil.

Aging: Each parcel and varietal are fermented separately. Grapes are de-stemmed, whole berries put into large stainless-steel tanks. Spontaneous fermentation, free run juice. Each parcel is kept separate, malic-lactic fermentation done in barrique. Finished and blended together at the end. After blending, the wine is put back into stainless steel and aged for 6 to 9 months, then bottled.

Tasting Notes:

Red fruit, intense notes of flowers and minerals from the soil. This wine is fresh, very fruity, and well balanced.

CRITICS & REVIEWS:

Wine & Spirits Magazine, Oct '22 gave 92 points, Giné Giné 2019 “Top 100 Best Buys”–

“First released from the 1997 vintage, this is the original blend from the Giné family, long-time farmers in Gratallops with 79 acres of vines. It’s garnatxa and carinyena, half from relatively young vines (up to 30 years old), half from old vines. In 2019, the wine is ripe, grounded in rustic earthiness. You can taste the heat of the season in its peppery austerity of fruit melding into chocolate-rich tannins, the two combining in a supple Priorat for a cookout.”