

BUIL & GINÉ



Year Founded: 1996

Region: Priorat, Montsant, Rueda and Toro D.O.'s, Spain

Owner/Winemaker: Xavier Buil Giné

Fun Fact: Priorat's steep slopes of licorella (brown and black slate) and quartzite soils, protection from the cold winds of the Siera de Monstant and a lack of water, leading to incredibly low vine yields, all work together to make the region's wines unique.

-Sustainable-



The Buil Giné family has been closely associated with the Spanish wine region of Priorat for over 2,000 years. Their ancestors were simple farmers who cultivated olive and almond trees in the rough and rugged landscape around the village of Gratallops in the sub-region of Tarragona. Grandfather Juan Giné then took the first step towards viticulture in the 1950s and 1960s. However, he did not establish his own winery. Although he grew grapes himself, he supplied them to the local cooperative, of which he was president for many years. It was his grandson Xavier Buil Giné who decided to establish his own winery in 1996: Buil & Giné. The young winemaker first concentrated on the two red grape varieties Garnacha and Carignan. In 1997, he brought the first wine of the house on the market under the name 'Giné Giné' and thus attracted the regional attention. At the time, Xavier Buil Giné was still making his wine in the cellar of the local cooperative. He only had his own cellar built in 2002. Thanks to the latest technology, the winemaker has now combined tradition and innovation. Meanwhile, the winery Buil & Giné can use the beautiful grapes of 12 hectares of vineyards in Priorat. In addition, 11 hectares of vineyards in Montsant also belong to the estate. On the red side, the grapes include Merlot, Cabernet Sauvignon, Syrah and Tempranillo (called ull de llebre here). On the white side, Macabeo, Viognier and Pedro Ximénez are among the products. The high-quality wines of Buil & Giné always have a very fair price. Even the high and laudatory reviews have not changed this. Besides the winery, they also have a hotel and an excellent restaurant. Wine tastings are offered at their Wine Tourism Center and Wine Shop, open all week to visitors.

2023 Nosis White Wine

100% Verdejo. 35-year-old vines grown in terraces over the Duero River. Sandy-loamy soil. Fermentative cryo -maceration at 46°F. Alcoholic fermentation at 64°F in steel containers. After fermentation, the wine rests in a tank on its lees for two months before bottling. A dry, fresh and very fruity white wine. Complex, with notes of tropical fruits: pineapple, mango, passion-fruit. Very well-balanced in the mouth while having very intense aromas.