

BUIL & GINÉ

BUIL AND GINÉ '17-XI' MONSANT TINTO

MONT SANT • CATALONIA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

The Buil and Giné family returned to their winemaking roots in the rapidly evolving Priorat region in 1996 and since then have expanded into neighboring Montsant, as well as Rueda and Toro.

Wine Making

The different varieties are fermented separately at a temperature of 28C. Maceration is long, followed by malolactic fermentation. Once this process is completed, the wine is aged in American oak barrels for 4-6 months.

Food Suggestions

Pairs well with white meats, salads, goat's cheeses, soups, sausages and wild mushrooms. Also rice dishes with all kinds of ingredients.

TASTING NOTES

A dry red wine, complex due to the combination of aromas originating from the grape and the wood.

Grenache, Carignan, & Ull de Llebre grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 14
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

