

BUIL & GINE

2020

BUIL AND GINE 'GINE GINE'

PRIORAT • 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

Each variety is fermented separately, at a controlled temperature between 26C and 28C. The maceration is long. Malolactic fermentation is then carried out.

Food Suggestions

Pairs well with stews and casseroles, risottos, and spicy dishes.

TASTING NOTES

With body and structure, GINÉ GINÉ outstands for its genuineness and aromatic intensity (nose and taste), enhancing the high concentration of fruit (red berries, pomegranate, cherries) of the wine. Jammy and fresh, with an integrated acidity and ageing potential. Undertones of aromatic herbs such as eucalyptus and mint, and spices such as pepper bring out the mineral character of Priorat wines.

Grenache & Carignan grape blend.

This wine contains allergens, sulfites.

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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

