

BUIL & GINE

2022

BUIL AND GINE 'NOSIS' RUEDA VERDEJO

RUEDA • CASTILLA Y LEON • 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

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.

Food Suggestions

Pairs well with all types of seafood, grilled, smoked, baked.

TASTING NOTES

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.

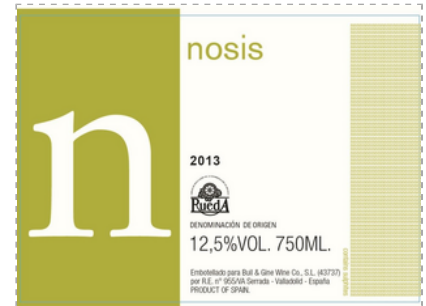
Verdejo grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 12.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

