

**BUIL & GINÉ**

# 2017 17 - XI

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Alcohol label %: 14.5 | Serving Temperature (°C): 17.0

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## Growing Conditions

Joan Giné Giné found Buil and Giné who made wine and raised his son and grandson in these dramatic vineyards. They started making their first wines in 1996: Giné Giné. Joan Giné believed in "Traditional Viticulture", growing vines organically. Following the path he set-out, they do all the work 100% organically. He pioneered and founded the wine cooperative, with the goal of preserving the terrior and the culture of the region.

Soil type: Meteorised primary granite.

10 to 45 year old vines.

## Harvest

Hand-harvested

## Winemaking

It could be said that Montsant is to Priorato what Crozes is to Hermitage, except that it lacks nothing in the way of spectacular landscape. The main distinguishing feature actually is the soil, which is not licorella. Endowed with the kind of richness derived from old vines (maximum age 45 years) this beauty sings of stone fruits and a distinctive minerality.

Temperature controlled 28 degree, long maceration, followed by malolactic.

## Aging

7-11 months in 100% Oak CAsks

## Palate

Endowed with the kind of richness derived from old vines (maximum age 45 years) this beauty sings of stone fruits and a distinctive minerality.

## Food Pairing

A wine that is easy to drink, smooth, fresh and very versatile. It combines well with all types of foods, and is recommended with white meats, salads, goat's cheeses, soups, sausages and wild mushrooms. Also rice dishes with all kinds of ingredients.

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Among the various cooking methods we single out grilling, steaming and boiling: in general, simple and light dishes. Also suitable for all types of raw foods.

