

Joan Giné

DOQ Priorat



Grenache, Carignan and Cabernet Sauvignon (10%).

Slate soil (Slate of the Carboniferous period).



Grenache and Carignan vines over 35 years old, and Cabernet Sauvignon vines 20 to 25 years old. The plots are located in different areas within the Priorat regions: Bellmunt, Gratallops, Torroja, La Vilella Baixa and El Molar.



The varieties, from selected low-yield vineyards, are vinified separately, fermenting at a controlled temperature between 20°C and 22°C. Maceration is long, about 24 days. Subsequently, malolactic fermentation takes place. The wine is transferred to French and American oak barrels to age 12 months at a constant controlled temperature of 18°C. After ageing, the barrels are blended and bottled. The wine is stored at least 4 years before being released to the market.



Bright-deep garnet colour of medium depth. Intense on the nose, with aromas of ripe black fruits such as blackberries, plums and black cherries backed by hints of black pepper and menthol. On the palate, Joan Giné is intense and with a smooth texture, showing a high fruit concentration of red and dark ripe fruit flavors: pomegranate, raspberry, blackberries, blackcurrant, wild berries and plums. Subtle mineral back end of spice flavors such as black pepper, menthol and thyme. Lingering and fresh, giving good juice of acidity.



Between 14° alch. vol. i 15° alch.vol.



Between 16 °C and 18 °C and up to 20-25 years after vintage date. Long ageing potential.



Red meats and foods with a high content of protein. Also with cured cheeses such as goat or sheep cheese, parmesan and foie.



- International Wine report, 2022: 92 points, 2015 vintage.
- Guía Peñín 2022: 91 points, 2015 vintage.
- Wine & Spirits 2021: 94 points, 2015 vintage.
- A View from the Cellar, Issue 98, 2021: 91+ points, 2015 vintage.
- Asia Wine Trophy 2019: Gold medal, 2015 vintage.
- Tasted 100% Blind by Andreas Larsson: 93 points, 2015 vintage.
- Berliner Wein Trophy: Gold medal, 2015 vintage.
- Gilbert & Gaillard 2019: Gold medal with 90 points, 2015 vintage.
- Wine 100 China 2019: Gold medal, 2013 vintage.
- Wine & Spirits Magazine 2018: 93 points, 2013 vintage.
- Asia Wine Trophy 2018: Gold medal, 2014 vintage.
- Tasted 100% Blind by Andreas Larsson: 93 points, 2014 vintage.
- Gilbert & Gaillard 2018: Gold medal with 92 points, 2014 vintage.
- 22th Berliner Wine Trophy: Gold medal, 2014 vintage.
- Asia Wine Trophy 2017: Gold medal, 2013 vintage.
- Decanter World Wine Awards 2017: 90 points, 2013 vintage.
- Gilbert & Gaillard 2017: Gold medal, 2013 vintage.
- Wine & Spirits, febrer 2017: 93 points, 2012 vintage.
- Gilbert & Gaillard 2016: Gold medal, 2012 vintage.
- 20th Berlin Wine Trophy: Gold medal, 2012 vintage.
- Guía Gourmets 2015: 93 points, 2010 vintage.
- Wine & Spirits 2014: 93 points, 2008 vintage & “Best catalan wine 2014”.
- Wine Spectator: “Smart Buy”, 1999 vintage.