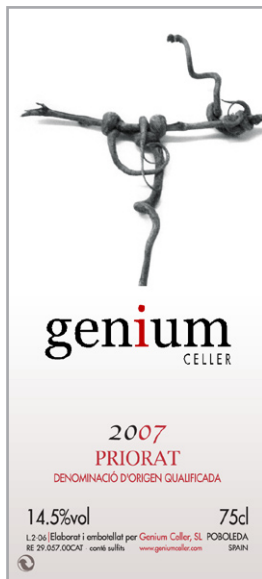


Genium Celler 2007



Winery: Genium Celler

Region: Priorat D.O.Q.

Grapes: 60% Garnacha, 20% Cariñena, 15% Merlot, 5% Syrah

Winery: In the year 2002, six families from the municipality of Poboleda (Priorat) with a long tradition in vine growing decided to join their efforts in order to make high quality wines from their own crops. They own 15 hectares of vineyards between all of the families. 7 hectares are Costers (steeply sloping, high altitude vineyards), 3 hectares of organically farmed vines (Ecologic) and 5 hectares of terraced vines on narrow terraces with two rows of vines each. The varietal makeup of the vineyards includes Garnacha, Cariñena, Cabernet Sauvignon, Syrah, Pedro Ximenez and Merlot. Costers vines were planted in 1910 and produce ~300 grams of grapes per vine. Younger vines were planted in 1980 on the terraces and produce between 900gm and 1 kg per vine.

The goal of the winery is to produce wines with a typical character of Priorat. Having vineyards in three different zones of Priorat allows for different character, tone, complexity and personality in the wines. Aging in oak is crucial for the style of wine, as without it the wine would seem unfinished but only light to medium toast is utilized so that wood flavors don't dominate.

Wine: The Garnacha and Cariñena grapes are from 90+ year old vines, while Merlot comes from 27 year old vines. The grapes undergo a 48 hour pre-fermentation cold soak followed by temperature controlled fermentation between 84° F to 91° F in small stainless steel vats, and are macerated for a 25 day period. Aged in 20% new and 80% 1 year old French Allier oak barrels for 10 months. Unfiltered.

Reviews:

“The 2007 Genium is composed of 60% Garnacha, 20% Carinena, with the balance Merlot and Syrah. The Garnacha and Carinena were sourced from 90+-year-old vines. It was aged in 20% new French oak for 10 months. Asian spices, incense, balsamic, plum, and blackberry inform the nose of this layered, slightly racy style of Priorat. Juicy, concentrated, and nicely proportioned, it will evolve for 1-2 years and drink well through 2019.”

90 points *Wine Advocate* issue 194 May 2011



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