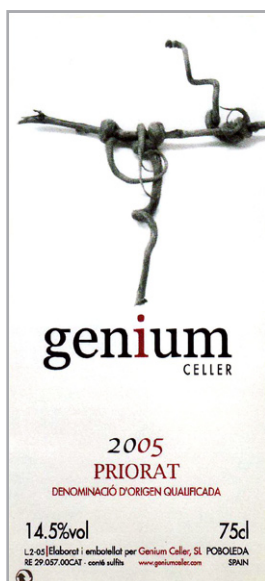


# Genium Celler 2005



**Winery:** Genium Celler

**Region:** Priorat D.O.Q.

**Grapes:** 60% Garnacha, 20% Cariñena, 15% Merlot, and 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 17 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 macerated for a 25-day period. Aged in 20% new and 80% 1 year old French Allier oak barrels for 9 months. Unfiltered.

## Reviews:

“This is an excellent bottling from Priorat at what is a quite reasonable price in light of the wine's quality and the going rate for top wines from this D.O. The fruit shows an interesting character drawn from both red and black notes, and these work very well with subtle oak accents and a lovely minerality that rides along with the fruit through the persistent, symmetrical finish.”

**92 points** *Wine Review Online* November 3, '09 - Michael Franz

“Its bold aromas of ripe red fruits have a delicate mineral nuance, a freshness that contrasts flavors of leather and sweet spices. A textbook Priorat to go with slow roasted meats.” **Best Buy**

**93 points** *Wine & Spirits* February 2010

“Ripe, juicy flavors of blackberry and black plum are backed by smoky oak notes and firm tannins in this well-structured red. It has lively acidity, and accents of lilac and mineral keep it lively and fresh.”

**91 points** *Wine Spectator* posted 2009



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