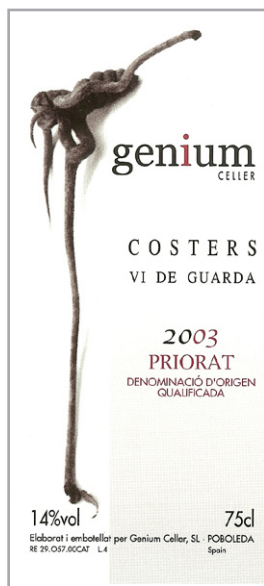


Genium Celler Costers 2003



Winery: Genium Celler

Region: Priorat D.O.Q.

Grapes: 50% Cariñena (old vines), 25% Garnacha, 15% Merlot and 10% 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: This wine was made from grapes planted on slopes in the region, named "Costers" (dramatically steep land, 45 degrees, where no machine can be used), where the vineyards are practically a hundred years old, a fact that provides a repeatable mineralization, concentration and structure in comparison to other zones. Aged for 12 months in new French Allier oak barrels.

Reviews:

"Its deep ruby/purple color is accompanied by earthy, leathery notes, moderate tannin, and considerable structure and precision. More artisanal in style than its two siblings (no doubt due to the old vine Cariñena), this impressively endowed 2003 should drink well for a decade."

91 points *Wine Advocate* issue 159 June '05

"Priorat taken to a liqueurish ripeness, this sweet, unctuous blend of cariñena, merlot and syrah offers a seductive depth of fruit over a warm and silky texture moderated by alcohol and spicy flavors. Save a bottle for winter and pour with oxtail stew."

90 points *Wine & Spirits* June 06



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