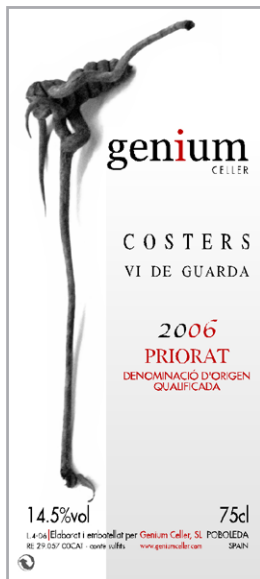


Genium Celler Costers 2006



Winery: Genium Celler

Region: Priorat D.O.Q.

Grapes: 50% Cariñena, 30% Garnacha, 10% 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 minerality, concentration and structure in comparison to other zones. 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 30 day period. Aged in new French Allier oak barrels of various toasts and coopers for 14 months. Unfiltered.

Reviews:

"The 2006 Genium Costers is composed of 50% Carinena, 30% Garnacha, and the balance Merlot and Syrah. It was aged in new French oak for 14 months. Opaque purple in color (the deepest of these three wines), it sports an alluring perfume of pain grille, pencil lead, mineral, underbrush, blueberry, and black cherry. Dense and layered on the palate, it has plenty of savory fruit, spice notes, and enough ripe tannin to evolve for another 5-6 years. It will be at its best from 2014 to 2026."

92 points *Wine Advocate* issue 183 June '09



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