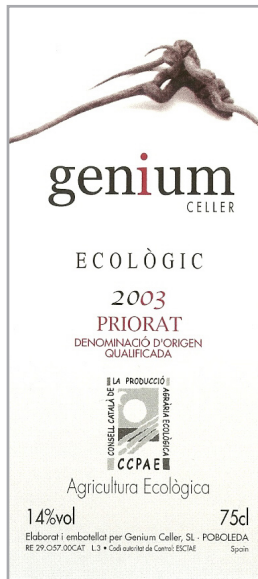


Genium Celler Ecologic 2003



Winery: Genium Celler

Region: Priorat D.O.Q.

Grapes: 60% Garnacha, 30% Merlot and 10% Cariñena

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: Produced from an organically farmed vineyard certified by the Catalan Council of Biological Agricultural. The wine fermented at controlled temperatures and macerated for a 30-day period. Aged 3 months in New French Allier oak barrels.

Reviews:

“It possesses abundant amounts of kirsch liqueur, licorice, floral, raspberry, and crushed rock-like characteristics. Revealing terrific fruit purity, medium body, and wonderful elegance as well as symmetry, it will drink well for 7-8 years.”

90 points *Wine Advocate* issue 159 June '05

“Made from organic grapes, this is a giant Priorat molded by a hot vintage. Alcohol dominates at first, but air reveals more black cherry, mineral and roasted nut flavors, the structure tight and tannic. An excellent choice for wild boar.”

91 points *Wine & Spirits* June '06

“It announces its origins from Priorat immediately with very deep color and exceedingly ripe aromas with cherries in the forefront. Soft in texture but deeply flavorful, it shows lots of sweet, soft fruit, but then displays enough grip in the finish from wood and tannin to indicate that it can hang in with serious food.”

90 points *Wine Review Online* February 21 '06



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