

Genium Fresc 2009



Winery: Genium Celler

Region: Priorat D.O.Q.

Grapes: 80% Garnacha, 20% Carinena

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 is produced from typical grapes of the region, with the intent of creating a wine similar to that made in the winemaker's youth in Priorat; fresh, expressing the nuance and flavors of Garnacha with a touch of Carinena. The grapes are estate-grown and hand-harvested from vines between 10 and 20 years old. The grapes were fermented in stainless steel tanks between 75 and 78° F with the cap submerged for between 20 and 25 days. The wine was then aged for 3 months in third and fourth fill Allier oak barrels. Bottled unfiltered.



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