

# Genium Poboleda 2010



**Winery:** Genium Celler

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

**Grapes:** 70% Garnacha, 20% Cariñena, 10% Merlot

**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. 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 under the new Priorat Appellation classification "Vi de Vila", which seeks to recognize individual villages with historic vineyards. This wine is from the sub-area Poboleda, from the winery's vineyards near the town of the same name. The grapes are selected to express all the characteristics of the soil and of the climate of the area. This new classification wants to highlight the features and characteristics of each terroir of Priorat. The Vi de Vila wines need to have a minimum of 70% of their blend made up of Garnacha and Cariñena, the 2 typical grapes of Priorat.

The grapes underwent a 48 hour pre-fermentation cold soak followed by temperature controlled fermentation, between 29° to 32° celsius, in small stainless steel vats. Maceration lasted for 30 days. The wine was aged in new French Allier oak barrels of various toasts and coopers for 12 months. Bottled unfiltered.

**Reviews:** "Brilliant ruby-red. Spice-accented raspberry, cherry and floral pastille scents, along with hints of vanilla and woodsmoke in the background. The sweet, penetrating palate boasts juicy red fruit, spicecake and smoky minerality. Closes with impressive fruit intensity, remaining lithe and elegant, with no rough edges in the very long spice- and mineral-driven finish. This suave wine was aged in a combination of new and used French oak barriques for one year."

**92 points** *Vinous* Mediterranean Spain January 2016

"Of all the excellent Genium 2010s, this is the only one that's a bit stalky on the nose. It's also rubbery smelling, with tight-grained oak scents and earth notes. Hard, tannic and without much cushion, this Garnacha-led blend tastes earthy, stalky and of high-toned plum and currant with lemony oak. A bold, tannic finish says this will last through about 2024."

**90 points** *Wine Enthusiast* September 2016



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