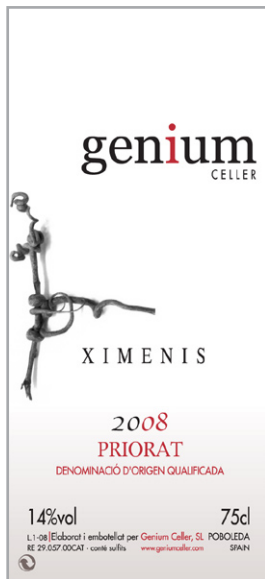


Genium Ximenis 2008



Winery: Genium Celler

Region: Priorat D.O.Q.

Grapes: 90% Pedro Ximenez, 10% Others

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 old vines, planted on steep terraced vineyards. The hand harvested fruit is fermented in new French oak barrels. Following the initial robust stage of fermentation, the wine is raked with fine lees only and aged for 3 months in the new barrels with batonnage.

Reviews:

“Genium Celler’s 2008 Genium Xemenis is old vine Pedro Ximenez with a dollop of other varieties in the blend that was barrel-fermented in new French oak followed by 3 months aging on its lees with batonnage in the new oak. Medium straw-colored, it offers up an expressive perfume of peach and apricot along with toasty barrel notes. Viscous (and dry) on the palate with terrific grip and concentration, this lengthy effort is a unique expression of Priorato. Drink it over the next 2-3 years.”

90 points *Wine Advocate* issue 188 April 2010

“An exotic, expressive bouquet displays ripe guava, pear and apricot, plus a hint of honey. Velvety, palate-coating tropical fruit flavors are given lift by a note of lemon zest. Manages to be both rich and energetic, and finishes with good breadth and length.”

90 points *International Wine Cellar* issue 152 Sept/Oct 2010



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 09/2010