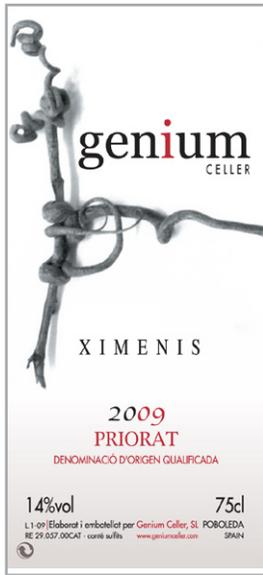


# Genium Ximenis 2009



**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 racked with fine lees only and aged for 3 months in the new barrels with batonnage.

## Reviews:

“Bright yellow. Spicy orchard and pit fruit aromas are complemented by toasty oak spices and lemon rind, with a dusty mineral undertone adding nuance. Fleshy and smooth in the mouth, offering pear and peach flavors, strong herbacity and a refreshingly bitter note of citrus pith. Anise and mineral notes build with air and linger on the long, spicy finish.”

**90 points** *International Wine Cellar* issue 158 Sept/Oct 2011



Selected by Aurelio Cabestrero®

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