

# Genium Poboleda Vi de la Vila 2013 (Red Wine)



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.

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

<b>Appellation</b>	Priorat D.O.Q.
<b>Grapes</b>	75% Garnacha, 25% Cariñena
<b>Altitude / Soil</b>	400 meters / Llicorella (slate) soils
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested from vines averaging 40 years old
<b>Production</b>	48 hour cold soak, fermentation with skins for 30 days, basket pressed
<b>Aging</b>	12 months in new French Allier barrels from a range of cooper, only 5 barrels (~125 cases) produced
<b>UPC / SCC / Pack</b>	8-437008-747224 // 12

## Reviews:

“The 'Vi de Vila' is a blend of largely Garnacha (70%) with the remainder Carinena. The wine was aged in a range of French oak barrels for 12 months prior to bottling. This deep colored Priorat starts off with damp earth, thyme and bacon fat with dark fruits on the nose. Round and generous on the mouth, this unveils a nice range of red and dark fruits on the palate with smoky and earthy accents coming in. Lithe and polished, enjoy this great bottling over the next decade.” **92 points *International Wine Report***; June 2018

“This village-designated Priorat's ripe black fruit, tobacco, baking spice and raisin aromas are jammy and heady. It's full bodied and grippy, with wiry acidity. Lemony oak and tobacco notes dominate its chocolaty berry fruit, finishing thick and unrefined.”

**90 points *The Wine Enthusiast***; August 2018

