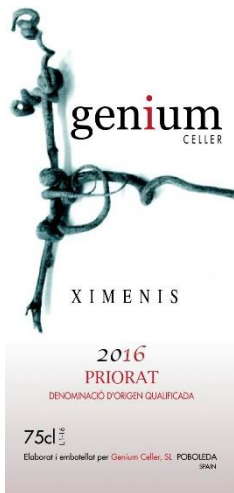


Genium Ximenis 2016 (White Wine)



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 would seem unfinished but only light to medium toast is utilized so that wood flavors don't dominate.

Appellation	Priorat D.O.Q.
Grapes	90% Pedro Ximenez, 10% Others
Altitude / Soil	400 meters / Llicorella (slate) soils
Farming Methods	Practicing Organic
Harvest	Hand harvested from 55+ year old vines, Genium owns nearly 1/3 of the Pedro Ximenis vines in the region
Production	Fermented in new French oak barrels for 35 days
Aging	Aged for a further 3 months on fine lees with weekly battonage
UPC / SCC / Pack	8-437008-747019 // 12

Reviews: *This wine has not yet been reviewed. Reviews for previous vintages:*

“Light, bright gold. High-pitched aromas of lemon zest, jasmine and ginger. Sappy, floral-accented citrus and bitter pear skin flavors show very good depth and a refreshingly tangy quality on the back half. The long finish is dry, clean and precise with a floral nuance.”

90 points *Stephen Tanzer's International Wine Cellar*; Issue #164 – Sept/Oct 2012

“This thick white delivers almond, licorice and jasmine flavors in a thick texture, not fruity at all, but fresh and focused. Muscular yet polished. Drink now through 2015.”

89 points *Wine Spectator Online*; January 2012

