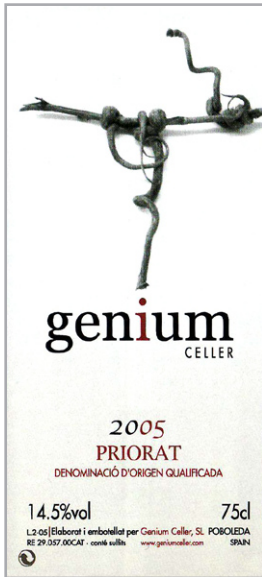


Genium Celler 2005



Bodegas: Genium Celler

D.O.Q. Priorat

Grapes: 60% Garnacha, 20% Cariñena, 15% Merlot, and 5% Syrah

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. All of them have day jobs outside of the bodega, but share the work in the vineyards and cellar to make the project succeed. This boutique winery is located in the basement of a house that dates back to 1265, which was the very first settlement of the Carthusian monks of Scala Dei.

15 hectares of vineyards are owned between all of the families. 7 hectares are Costers, 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 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 900g and 1 kg per vine.

The goal of the winery is to produce wines with a typical character of Priorat based on the local Garnacha and Cariñena. 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: The Garnacha and Cariñena grapes are from 90+ year old vines, while Merlot comes from 17 year old vines. The grapes undergo a 48 hour pre-fermentation cold soak followed by temperature controlled fermentation between 84°F to 91°F in small stainless steel vats, and macerated for a 25-day period. Aged in 20% new and 80% 1 year old French Allier oak barrels for 9 months. Unfiltered.

Reviews:

“The 2005 Genium is a blend of 60% Garnacha and 20% Carinena from 90+-year-old vines, and 20% Merlot. The wine was aged for 6-8 months in 20% new French oak prior to being bottled unfiltered. Purple-colored, it reveals a multi-faceted perfume of cedar, mineral, spice box, black cherry, black currant, and blueberry. A bit more structured than its organic sibling, the wine sits firmly on the palate with plenty of ripe fruit, and incipient complexity. The slightly tannic finish lasts for 40-seconds. Give this wine 2-3 years to blossom and drink it through 2025.”

89 points *Wine Advocate* issue 175 February '08



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