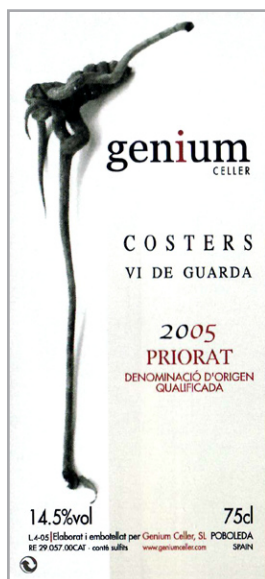


Genium Celler Costers 2005



Bodegas: Genium Celler

D.O.Q. Priorat

Grapes: 50% Cariñena, 30% Garnacha, 10% Merlot and 10% 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: This wine was made from grapes planted on slopes in the region, named "Costers" (dramatically steep land, 45 degrees, where no machine can be used), where the vineyards are practically a hundred years old, a fact that provides a repeatable minerality, concentration and structure in comparison to other zones. 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 30-day period. Aged in new French Allier oak barrels of various toasts and coopers for 14 months. Unfiltered.

Reviews:

"Opaque ruby. Deep cherry and blackcurrant aromas are complicated by cured tobacco, vanillian oak spices and dried rose. Chewy dark fruit flavors show impressive sweetness, depth and thrust, with supple tannins framing the flavors. Bright finishing minerality adds spine to this seductively sweet, chewy and mineral wine."

91 points *International Wine Cellar* Online Article, September '07

"Inky purple-hued, the nose reveals lots of mineral, earth, and pencil lead as well as fragrant notes of blueberry and black cherry. This leads to a full-bodied, muscular wine with a powerful personality, gobs of layered fruit, enough tannin to support 5-7 years of additional cellaring, terrific intensity, and a very long finish. Drink this superb wine through 2030."

93 points *Wine Advocate* issue 175 February '08



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