

Genium Celler Ecologic 2007



Winery: Genium Celler

Region: Priorat D.O.Q.

Grapes: 50% Garnacha, 30% Merlot, 10% Syrah, 10% Cariñena

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 exclusively from a 3 hectare, organic vineyard certified by the Catalan Council of Agricultural production. 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 are macerated for a 25 day period. Aged in 50% new and 50% 1 year old French Allier oak barrels for 6 months.

Reviews:

“At an optimal moment of its evolution, this still holds some fresh red fruit, beginning to combine with scents of coffee, and dried fruits that are slowly appearing in the flavors. The structure is still intact, like an elder marathon runner who continues to compete, still muscular in the mode of its more youthful moments.”

94 points *Wine & Spirits* issue 3401 February 2015

“Coffee and chocolate notes frame black cherry, wild herb and mineral flavors in this plump red. Still fresh, this has light, firm tannins that keep it balanced through the dried fruit and floral finish. Drink now through 2014.”

90 points *Wine Spectator* September 2012



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