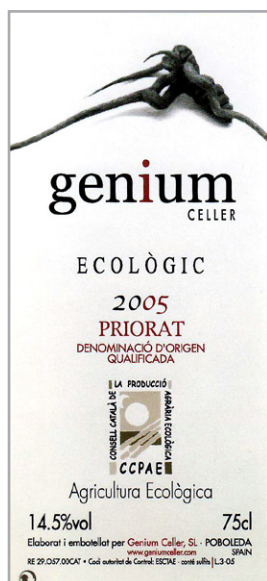


Genium Celler Ecologic 2006



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. 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: 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:

“It exhibits a bouquet of wood smoke, liquid mineral, incense, and black cherry. More structured than the Genium bottling and a bit more complex on the palate, it will develop in the bottle for 3-5 years and provide prime drinking from 2012 to 2023.”

91 points *Wine Advocate* issue 183 June '09

“Suave, oak-spiced raspberry and cherry aromas are complemented by fresh rose and cinnamon. Fleshy red fruit preserves and candied flowers on the palate, with slow-mounting tannins providing support. Tangy minerality adds energy to the long, gently sweet finish.”

90 points *International Wine Cellar* issue 145 July/Aug '09



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