

Genium Poboleda 2010 (Red 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.

Appellation	Priorat D.O.Q.
Grapes	75% Garnacha, 25% Cariñena
Altitude / Soil	400 meters / Llicorella (slate) soils
Farming Methods	Practicing Organic
Harvest	Hand harvested from vines averaging 40 years old
Production	48 hour cold soak, fermentation with skins for 30 days, basket pressed
Aging	12 months in new French Allier barrels from a range of cooper, only 5 barrels (~125 cases) produced
UPC / SCC / Pack	8-437008-747224 // 12

Reviews:

“Brilliant ruby-red. Spice-accented raspberry, cherry and floral pastille scents, along with hints of vanilla and woodsmoke in the background. The sweet, penetrating palate boasts juicy red fruit, spicecake and smoky minerality. Closes with impressive fruit intensity, remaining lithe and elegant, with no rough edges in the very long spice- and mineral-driven finish. This suave wine was aged in a combination of new and used French oak barriques for one year.” **92 points** *Vinous Media*; January 2016

“Of all the excellent Genium 2010s, this is the only one that's a bit stalky on the nose. It's also rubbery smelling, with tight-grained oak scents and earth notes. Hard, tannic and without much cushion, this Garnacha-led blend tastes earthy, stalky and of high-toned plum and currant with lemony oak. A bold, tannic finish says this will last through about 2024.” **90 points** *The Wine Enthusiast*; September 2016

