

Genium Celler Costers 2009



Winery: Genium Celler

Region: Priorat D.O.Q.

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. 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: This wine was made from grapes planted on slopes named in the region "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 29° to 32° celsius, 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. Bottled Unfiltered.

Reviews: "Glass-staining ruby. Heady aromas of dried cherry-vanilla, blackberry and pungent herbs, with a sexy potpourri nuance building in the glass. Juicy, concentrated and broad, offering lush cherry compote and licorice pastille flavors and a hint of fruit-cake. Smooth, fine-grained tannins shape the clinging, smoky finish, which leaves sweet black and blue fruit notes behind. Showcases the ripeness of the vintage but comes off as surprisingly lively, with no rough edges."

93 points *International Wine Cellar* "Focus on Spain" issue 176 Sept/Oct 2014

"Smoky, fiery initial aromas of cinnamon, baking spices, schist and red-berry fruits echo with licorice and minerality. This is a big boy with 15.5% abv and a layered, rich, heady palate. Deep, dark, lusty plum and blackberry flavors run long on the finish, with notes of leather and wild herbs. Drink from 2017 through 2025." *Cellar Selection*

92 points *The Wine Enthusiast*, Michael Schachner, June 2015



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