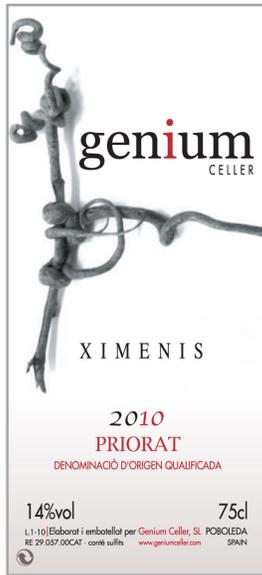


Genium Ximenis 2013



Winery: Genium Celler

Region: Priorat D.O.Q.

Grapes: 90% Pedro Ximenez, 10% Others

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 from old vines, planted on steep terraced vineyards. The hand harvested fruit is fermented in new French oak barrels. Following the initial robust stage of fermentation, the wine is racked with fine lees only and aged for 3 months in the new barrels with batonnage.

Reviews: "Pale yellow. Bright, minerally and sharply focused on the nose, displaying vibrant Meyer lemon, pear skin, honeysuckle and mineral scents, with deeper honey and sweet butter nuances. Sappy, incisive and pure, offering an array of fresh citrus and orchard fruit flavors that are joined by fennel notes in the glass. Concentrated yet lithe, the finish shows excellent cut, lift and a reappearing floral character. This wine was fermented in new French oak barriques and then aged on its lees for three months."

91 points *Vinous Mediterranean Spain January 2016*

"Seductively floral, this is firm yet so round and generous in its fruit flavors that it recalls peaches and cream. A blend of 90 percent pedro ximénez and the rest garnacha blanca, all planted between 1970 and 1975, it has the substance to stand up to the richness of fried mackerel."

90 points *Wine & Spirits Magazine Issue February 2016*



Selected by Aurelio Cabestrero®

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