



TOMÀS CUSINÉ

Geol 2009

the growers

Coinciding with the grape harvest of 2003, Tomàs Cusiné decided to embark on a new wine producing project; one into which he could put all of his passion and knowledge for producing the finest wines. His extensive experience in the DO (with Castell de Remei) enables Tomàs to create wines of the highest character and elegance, marking the beginning of a project with great hopes and ambitions. His aim, as always, was to elaborate wines full of character that were capable of fully reflecting the characteristics of the soils from which they were produced. He also wished to take up the challenge of producing wines that reflected his personal wine-making philosophy.

their land

Spain | Catalunya | Costers del Segre

The Costers del Segre DO was created in 1986 and it has seven subzones with several different microclimates. It is a unique zone with both indigenous, native varieties and more recent plantings of many other varieties. Tomàs Cusiné is located in the village of El Vilosell, province of Lleida subzone Les Garrigues, in the totally south of the DO, calcareous area on the north side of the Sierra de la Llena bordering by the province of Tarragona and the regions of Priorat and Conca de Barberà. Tomàs Cusiné grows 30 hectares of vineyards surrounded by a Mediterranean thyme, rosemary, pine, oak and acacia forest, at an altitude between 700 and 740 meters in the middle of the mountains, he works with many different varieties looking after the perfect puzzle for his wines.

the wine

45% Merlot, 35% Cabernet Sauvignon, 6% Marselan, 5% Cabernet Franc, 5% Syrah & 4% Cariñena

Trellised vineyard parcels on stony calcareous limestone and gravel plots. Grapes are hand harvested and stored in refrigerated container, cooled down to 4 degrees. Fermentation at 22-26°C. Malolactic and bâtonnage in barrels followed by 14 months in new French oak barrels. Alcohol: 14.5%

press

91 points "Smoky, deeply pitched black and blue fruit aromas are lifted and sharpened by peppery spice and mineral nuances. An exotic floral note comes up with air and carries onto the palate, which displays sweet blueberry and cherry-vanilla flavors. Smooth and broad on the finish, which features supple tannins and lingering smokiness." – Josh Reynolds, *Tanzer's International Wine Cellar*

