



VALKYRIE

SELECTIONS



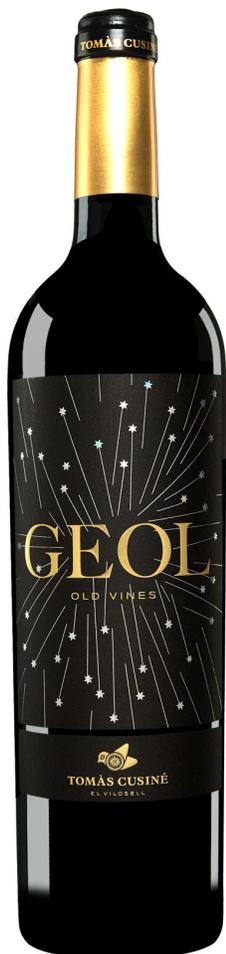
TOMÀS CUSINÉ



GEOL 2016

TOMÀS CUSINÉ || In 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.

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.



GEOL 2016 ||

BLEND | 60% Samsó, 30% Merlot & 10% Cabernet Sauvignon

VINEYARDS | Trellised vineyard parcels with naturally low yields on stony calcareous limestone and gravel plots. Older vines of Samsó with Cabernet and Merlot planted in 1989 and 1996 respectively.

WINEMAKING | Primary and malolactic fermentation in barrel with batonnage and aged for 14 months in new French oak

ALCOHOL | 14.5%

BAR CODE | 8437005218024

TASTING NOTES | Think forest fruits like mature blackberries and plum compote. Cedar, eucalyptus, dark chocolate, balsamic, licorice and black currants with elegant and sweet wood in the nose. Wide and silky entrance, with rounded tannins, powerful, structured, deep and persistent finish.