TOMÀS CUSINÉ

LLEBRE 2013

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 have seven subzones with several different micro climes. 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 Barberá.

LLEBRE 2013 ||

BLEND | 82% Ull de Llebre (Tempranillo), 8% Garnatxa, 5% Samsó & 5% Syrah

VINEYARDS | The majority of the vineyard parcels are located on slopes, on calcareous soils with gravel and good drainage.

WINEMAKING | Hand harvested and cooled in cold-storage rooms before going through the selection table and fermentation. The wine is aged 6 months in French oak barrels.

ALCOHOL | 14%   BAR CODE | 8437005218048

PRESS | 90 VIN & 90 WA
"Bright violet color. Fresh red fruit scents are complicated by suggestions of candied flowers and allspice, with a hint of cola in the background. Swet and silky on the palate, offering juicy raspberry and cherry flavors that firm up slowly on the back half. Shows good energy and thrust on the finish, which is firmed by smooth, slow-building tannins."
- Josh Raynolds, *Vinous*