



TOMÀS CUSINÉ



AUZELLS 2014

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 micro climates. 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.

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BLEND | 39% Macabeu, 20% Riesling, 18% Sauvignon Blanc, 15% Albariño & 8% Chardonnay

VINEYARDS | Older vines of Macabeu (35-95 years) with the other varieties planted in 2004 on parcels located on slopes on calcareous clay soils with gravels and good drainage.

WINEMAKING | 10% of the wine ferments and ages 3 months sur lies, with bâtonnage in new French oak barrels and the remainder in stainless steel tanks.

ALCOHOL | 12.5%

BAR CODE | 8437005218031

PRESS | 90 VIN

“Pale yellow. Ripe pear and honeydew on the expansive, mineral-accented nose and in the mouth. Fleshy, dry and focused, with strong mineral snap on the back half and a building floral quality. The pear and mineral notes resonate on a long, focused finish that leaves a hint of tarragon behind.” - Josh Reynolds

