



TOMÀS CUSINÉ



VILOSELL 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 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 | 65% Ull de Llebre (Tempranillo), 25% Syrah & 10% Garnatxa

VINEYARDS | Vineyard parcels are located on slopes, with older vines planted 'en vaso' and other varieties (planted in 2004) on a high density trellis system. Soils are mostly calcareous clay, with gravels and good drainage.

WINEMAKING | Hand harvested and cooled in cold-storage rooms before going through the selection table. Fermentation takes place at a temperature between 22-24°C. The wine is then aged 9 months in French oak barrels.

ALCOHOL | 14%

BAR CODE | 8437005218017

TASTING NOTES | A wide aromatic spectrum of red fruits, raspberries, blueberries, and spices (think white pepper, clove, and cocoa). Intense and voluminous in the mouth, smooth with mineral slate tones, some licorice, and sweet round tannins. Long and persistent with integrated oak tones and a final sweet fruit explosion.

