

Pell de Llop ,Tomas Cusine

Catalonia, Spain



Product code	TC14ZZWC
Grapes	Macabeu
Country	SPAIN
ABV%	12
Case Size	6
Closure Style	Cork
Producer	Tomas Cusine
Vintage	2024



Organic



Natural



Vegan



Vegetarian



TOMAS CUSINE
EL VILSELL

Producer

In 2003 Tomàs Cusiné left his family's estate to set out on his own, delving deep into the hugely varied landscape that is the Costers del Segre. Based in the village of El Vilosell, Tomàs is surrounded by the three key local D.Os of Conca de Barberà, Montsant and Costers del Segre. The 30 hectares of vineyard, owned by Tomàs, are managed organically and he also has access to a further 70 ha of contracted growers. Many of the vineyards are at an altitude of over 700 metres and the soils are a sandy loam with patches of gravel, all this providing cooler growing conditions for the grapes. The patchwork nature of the land has allowed Tomàs to plant 17 different varieties. In the winery, fermentation takes place in cement and wooden fermenters with the recent addition of some amphorae. Ageing is primarily done using 225 litre Bordeaux barrels.

Tasting Notes

Bright orange notes lead the aromatics, blossom and zest. Lifted texture in the mid palate, exotic tones, aromatic, complex. Long and evolving at the end. A more tempered elegant skin contact wine. Just 10 days on the skins.

Viticulture

Based in the village of El Vilosell, south west of Barcelona, the estate is surrounded by the three key local D.Os of Conca de Barberà, Montsant and Costers del Segre. The 30 hectares of owned vineyard are managed organically and the estate also has access to a further 70 ha of contracted growers. The climate is Mediterranean with hot summers and mild winters but much of the summer heat is offset by the altitude with many of the vineyards at over 700 metres. The soils are a sandy loam with patches of gravel over limestone.

Winemaking



TINDAL
WINE MERCHANTS

Cold maceration of the skins. Fermentation of the different varieties separately at a temperature of 16 to 20°C. Aged on lees for 3 months in underground cement tanks.