

Pell de Llop ,Tomas Cusine

Catalonia, Spain



Product code	TC14ZZWC
Grapes	Macabeu
Country	SPAIN
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Tomas Cusine
Vintage	2024



Organic



Natural



Vegan



Vegetarian



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

Golden colour with amber reflections. Possible presence of natural sediment due to minimal intervention. Aromatically complex and evolving. Notes of white flowers such as orange blossom, white fruit like pear, and citrus fruit, with a herbal presence. Slightly oxidative nuances and subtle saline tones may also be present. Direct entry with a voluminous texture and light tannins (from the skins), providing structure. Good acidity that balances the wine's body. Long finish, with lingering fine bitter notes, ripe fruit, and hints of orange peel and soft spices.

Viticulture

Altitude: Vineyards at 730 m above sea level. Farming: Organic and certified by CCPAE. 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

Manual harvest of approximately 5,000 kg with on-site grape selection, on September 13, 2024. The grapes are destemmed and placed in a stainless steel tank, where they ferment for 11 days on the skins at a controlled temperature between 16-20°C, with daily punch-downs. The wine is racked and pressed just after the completion of both alcoholic and malolactic fermentation. Since early October, it has been aged in a 3,200 L French oak foudre for 6 months. This winemaking method revives an old natural wine tradition using the local Macabeu variety, aiming to explore new nuances in the resulting white wine. Very limited production, considered a microvinification with minimal intervention. This small scale allows for a handcrafted approach and meticulous attention to every detail.