

Geol, Costers del Segre, Tomas Cusine

Catalonia, Spain



Product code	TCO6ZZRC
Grapes	Cabernet Sauvignon, Merlot, Samso
Country	SPAIN
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Tomas Cusine
Vintage	2018



Organic



HVE



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

Full bodied, lush, powerful wine with swarthy, ripe dark fruits and a smooth finish. "Intense notes of plum and blackberry. On the nose, soft cedar and eucalyptus wood, chocolate, liquorice, balsamic and pastry notes. Mouth-filling and silky mouthfeel with round, powerful and deep tannins."

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

samson, merlot, Cabernet Sauvignon. 14 months ageing in new French oak barrels. "Agriculture: Organic, CCPAE-certified. Exclusive use of organic fertilisers made by the winery itself. Control of the origin of organic matter and cooking temperatures. Ploughing between strains with preservation of the ground-layer vegetation. Harvest: Hand harvesting into boxes and refrigeration of the whole grape, with a strict selection grape by grape on a double sorting table. Production: Fermentation and maceration in a 5,000 L tank to then be aged in one-year-old 600 L French oak barrels."

Awards

2018 Vintage Guia Peñín'22 92 points.

2017 Vintage Vivir el Vino'22 94 points.

2017 Vintage Guia Peñín'21 93 points.