Geol ORG, 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	2021

Organic HVE

Vegan Vegetarian

Producer

Tomàs Cusiné works across high-altitude vineyards in inland Catalonia, championing balance and freshness over weight. His wines highlight the potential of cooler sites in Costers del Segre and beyond.

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-layervegetation. 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.