

Drac Magic Negre, Tomas Cusiné

Catalonia, Spain



Product code	TCoiZZRC
Grapes	Garnacha
Country	SPAIN
ABV%	14
Case Size	12
Closure Style	Cork
Producer	Tomas Cusine
Vintage	2021



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

Smooth, velvety and round

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

Carignan, Garnacha, Syrah. Short maceration with the skins. Aged for 4 months in French oak.

Awards

A powerful full-bodied wine with ripe raspberry fruits, subtle spice and a long smooth finish.