

## Vilosell, Costers del Segre, Tomas Cusine

Catalonia, Spain



<b>Product code</b>	TCo8ZZRC
<b>Grapes</b>	Tempranillo
<b>Country</b>	SPAIN
<b>ABV%</b>	12
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Tomas Cusine
<b>Vintage</b>	2022



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

Smoked, pungent aromas of black and blue fruits and dark chocolate with a peppery overtone. Plush and appealingly sweet, offering spicy blackberry and boysenberry flavours, with a hint of mocha. Finishes with good breadth and length on a smoky note.

### 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



Production: Pre-fermentative cold maceration of the grape.  
Fermentation and short maceration of skins in a 10,000 L  
tank. Fermentation between 22 and 26°C.

## Awards

2016 SAKURA AWARDS'19 GOLD

2018 GUIA ABC'21 92

2018 GOURMET'22 90

2018 PEÑIN 2022 90

2018 KOREAN WINE & SPIRIT AWARD 2022 GRAND  
PRIZE