

Auzells, Costers del Segre, Tomas Cusine

Catalonia, Spain



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| Product code | TC1oZZWC |
| Grapes | Sauvignon Blanc |
| Country | SPAIN |
| ABV% | 12 |
| Case Size | 6 |
| Closure Style | Cork |
| Producer | Tomas Cusine |
| Vintage | 2024 |



Organic



Vegan



Vegetarian



TOMAS CUSINÉ
EL VILSELL

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

"With an orange accent, aromas of lemon, fennel and white flowers, and honeysuckle notes. Fresh and gentle, with extensive sensory complexity. Vibrant citrus and mineral notes with a long and persistent aftertaste."

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



Cold maceration of the skins. Fermentation of the different varieties separately at a temperature of 16 to 20°C. Aged on lees for 3 months in underground cement tanks.

Awards

2017 PEÑIN'19 91

2017 SAKURA AWARDS'19 GOLD

2018 VINOUS MEDIA April 2019 90