



# VALKYRIE

SELECTIONS



## TOMÀS CUSINÉ



## LLEBRE 2019

**TOMÀS CUSINÉ** || In 2003, Tomàs Cusiné decided to embark on a new wine producing project; one into which he could put all of his passion and knowledge for producing the finest wines. His extensive experience in the DO (with Castell de Remei) enables Tomàs to create wines of the highest character and elegance, marking the beginning of a project with great hopes and ambitions. His aim, as always, was to elaborate wines full of character that were capable of fully reflecting the characteristics of the soils from which they were produced. He also wished to take up the challenge of producing wines that reflected his personal wine-making philosophy.

**COSTERS DEL SEGRE** || The Costers del Segre DO was created in 1986 and it has seven subzones with several different microclimates. It is a unique zone with both indigenous, native varieties and more recent plantings of many other varieties. Tomàs Cusiné is located in the village of El Vilosell, province of Lleida subzone Les Garrigues, in the totally south of the DO, calcareous area on the north side of the Sierra de la Llena bordering by the province of Tarragona and the regions of Priorat and Conca de Barberà.



### LLEBRE 2019 ||

**BLEND** | 100% Ull de Llebre (Tempranillo)

**VINEYARDS** | Trellised vineyards on slopes, with soils characterized by some clay and silt with calcareous sandstone and gravel at 715 meters.

**WINEMAKING** | Hand harvested and cooled in cold-storage rooms before going through the selection table. Short maceration followed by a 22-26 day fermentation with indigenous yeasts. The wine is aged for 3 months in French oak barrels and an additional 3 months in subterranean cement tanks on the lees.

**TASTING NOTES** | Clean and smooth with red fruits, vanilla, clove and white pepper notes, Llebre is a fresh and elegant expression of the local clone of Tempranillo known as Ull de Llebre (eye of the hare).

**BAR CODE** | 8437005218048