



TOMÀS CUSINÉ

Auzells 2012

the growers

Coinciding with the grape harvest of 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.

their land

Spain | Catalunya | 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 Barberá. Tomàs Cusiné grows 30 hectares of vineyards surrounded by a Mediterranean thyme, rosemary, pine, oak and acacia forest, at an altitude between 700 and 740 meters in the middle of the mountains. He works with many different varieties assembling the pieces for the perfect puzzles that are his wines.

the wine

31% Macabeu, 27% Sauvignon Blanc, 16% Riesling, 16% Chardonnay, 5% Albariño, 3% Müller Thurgau & 2% Muscat

Vineyard parcels are located on slopes, with the old vine Macabeu (36-95 years old) planted 'en vaso' and other varieties (planted in 2004) on a high density trellis system. Soils are mostly calcareous clay, with gravels and good drainage. The fruit is harvested and cooled in cold-storage rooms before going through the selection table. Fermentation takes place at a temperature of 16°C. 10% of wine ferments and ages 3 months sur lies, with bâtonnage in new French oak barrels. Alcohol: 13%

press

90 points, Tanzer's *International Wine Cellar*

"Vibrant, perfumed scents of dusty minerals, honeysuckle, lime and lemon zest and green apple. Racy, exuberant citrus and fresh orchard flavors show very good lift and a mouthwatering mineral quality. Finishes with impressive length and energy, leaving a bitter citrus zest note behind." – Josh Raynolds

