



TOMÀS CUSINÉ
EL VILOSELL

AUZELLS

Estate planted with 5 different varieties of white grapes. A kaleidoscope of sensations.

Varieties: Macabeo, Riesling, Sauvignon Blanc, Albariño and Chardonnay.

Vineyards: Estate with approximately 5 hectares of land, planted with 5 varieties of white grapes in the coolest area of the Comabarra mountains.

Type of soil: Varying amounts of gravel and substrates of dirt and rock. Formed in the Paleogene, it contains clay and silt with intercalations of conglomerate and calcareous sandstones from the foothills of the Prades mountains that, in turn, elevate the vineyard.

Altitude of the vineyards: 715 metres.

Agriculture: Organic, CCPAE-certified. Exclusive use of organic fertilisers made by the winery itself. Control of the origin of organic matter and cooking temperatures. Ploughing between strains with preservation of the ground-layer vegetation.

Harvest: Hand harvesting into boxes and refrigeration of the whole grape, with a strict selection grape by grape on a double sorting table.

Production: 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.

Yeast: Work is done to identify and select the grapevine's indigenous yeasts for inoculation during fermentation.

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.

Designation of Origin: Costers del Segre

Awards and Honours:

Auzells 2020	Peñín'22	92 points.
Auzells 2019	Peñín'21	92 points.
Auzells 2018	Peñín'20	92 points.
Auzells 2018	Vinous Media'19	90 points.
Auzells 2017	Sakura Awards'19	Gold Medal.
Auzells 2017	Peñín'19	91points.
Auzells 2016	Peñín'18	92 points.
Auzells 2015	Sakura Awards'17	Gold Medal.
Auzells 2014	Guia ABC	92 points.



Subzona:
Les Garrigues



Vi Ecològic

