



TOMÀS CUSINÉ
EL VILOSELL

LLEBRE

Round, smooth and gentle red wine.

Varieties: Tempranillo, mostly.

Vineyards: Vines grown on trellises.

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.

Elevation: 715 metres.

Agriculture: Sustainable. 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.

Production: Short maceration of skins.

Fermentation: 22-26°C.

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

Aging: Three months in French oak barrels and aging on lees for 3 months in underground concrete tanks.

Tasting notes: Cherry colour with garnet reflections. Clean on the nose and smooth with well-integrated notes of red fruits, candy, vanilla and white pepper. Silky on the palate, fresh and elegant, with smooth tannins.

Designation of Origin: Costers del Segre.

Honours:

2019 Vintage	Guia Peñín'21	90 points.
2018 Vintage	Guia Peñín'20	90 points.
2017 Vintage	Vinous Media' 19	89 points.
2016 Vintage	Sakura Awards '19	Silver Medal.
2016 Vintage	Guia Peñín '19	88 points.
2015 Vintage	Guia Peñín '18	88 points.
2013 Vintage	Parker - Wine Advocate	90 points.
2013 Vintage	Tanzer - Vinous - J. Raynolds	90 points.
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