



TOMÀS CUSINÉ
EL VILOSELL

VILOSELL

Complex, medium-bodied red wine with smooth tannins.

Varieties: Tempranillo, Syrah and Grenache.

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: 712 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: Pre-fermentative cold maceration of the grape. Fermentation and short maceration of skins in a 10,000 L tank. Fermentation between 22 and 26°C.

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

Aging: Aging in one and two-year-old fine grain French oak barrels for 9 months. Aged on lees for 3 months in underground cement tanks.

Tasting notes: Smoky with aromas of black fruit and chocolate with hints of white pepper. Plush and attractively sweet, offering a flavour of blackberries and mocha. Mouth-filling with a long aftertaste,

Designation of Origin: Costers del Segre.

Honours:

2016 Vintage	Sakura Awards '19	Gold Medal.
2016 Vintage	Vinous Media '19	90 points.
2016 Vintage	Guía ABC '19	+92 points.
2016 Vintage	Guía Peñín '19	90 points.
2015 Vintage	Sommelier Wine Awards	Commended.
2015 Vintage	Guía Peñín '18	90 points.
2014 Vintage	Wine Up '18	+90 points.
2014 Vintage	Sakura Awards '17	Gold Medal.
2014 Vintage	Guía Peñín '17	90 points.
2014 Vintage	Gilbert y Gaillard	Gold Medal.

