

Pell de Llop
TOMÀS CUSINÉ
SUMOLL · LOW SKIN CONTACT
vitivinicultura de respecte
EL VILOSELL

2025

Variety: 100% Sumoll negre.

Altitude: Old vines about 60 years old at 730 m altitude in El Vilosell.

Wine at conversion at the ecological agriculture certified by the CCPAE and apt for vegans.

Manual harvest of about 1,300 kg with grape selection in the vineyard, on September 2, 2025.

The grapes are then fermented in a stainless steel tank where they are macerated with the skins for approximately 24 hours, with the aim of extracting primary aromas and a slight colour load, always respecting the varietal character.

After these 24 hours, the blood of the must ferments for 14 days at a controlled temperature between 16 and 20°C, favoring a slow and balanced fermentation that preserves the freshness and aromatic expression of the wine.

Vinification of minimal intervention.

No added sulfites.

Analysis:

14,5 % vol. | ATT 4,8 g/l | pH 3,43

Nota de tast: Bright, vivid ruby red in color, with medium intensity reflecting its delicate winemaking. On the nose it is clean and expressive, with fresh red fruit taking the lead — cherry, strawberry and raspberry — accompanied by subtle floral notes and a fine vegetal touch characteristic of the variety.

On the palate it is a fresh and agile wine, with lively acidity that brings tension and makes it easy to drink. The mouthfeel is light yet balanced, with soft, well-integrated tannins and a pleasant texture that invites another sip. The finish is clean, of medium persistence, with fruity echoes and a refreshing sensation.

Possible presence of natural sediment due to minimal intervention.

Denominació d'origen: Costers del Segre.

