

LAUS



LAUS Chardonnay 2020

AWARDS

2016 Vintage

Silver Medal: Chardonnay du Monde, France.

2017 Vintage

Silver Medal: Chardonnay du Monde, France.

2018 Vintage

Bronze: Decanter World Wine Awards, UK.

2019 Vintage

Silver Medal: Chardonnay du Monde, France.

Silver Medal: Concours Mondial Bruxelles, Belgium.

2020 Vintage

Honour roll: Concurso Vino Sub-30, Spain.

Silver Medal: Chardonnay du Monde, France.

THE VINEYARDS

LAUS vineyards are scattered in different areas of Somontano, at an altitude of between 350 and 400 metres above sea level. The different soils give the grapes special qualities to achieve white, rosé and red wines with their own character. It is an area of stony, chalky soils with loamy texture and the occasional presence of gypsum. This kind of soil is characterised by low fertility. The climate of the area is continental Mediterranean, with low annual rainfall (400 mm). Because of this, a small amount of controlled watering ensures grape quality even in the driest summers and reduces variations between vintages. The combination of poor soils and the warm, dry climate of the southern Somontano allows us to ripen the grapes fully, producing limited quantities in an excellent state of health.

GRAPE VARIETIES

Chardonnay. Autumn was rainy and mild, helping the plants to recover very well from the harvest, accumulating nutrients and ensuring an adequate lignification before the winter frosts arrive. Winter was characterized by being humid, temperate, with many persistent fogs. As for spring, it was very rainy, favouring vegetative development, but also compromising the setting of the buds and putting us on alert for possible cryptogamic diseases. Due to all this, 2020 will be remembered as a vintage with an Atlantic climate spring and an almost tropical month of May. Thanks to a very dry and hot summer, with a remarkably high average temperature of 24.3°C, we experienced a complete ripening of all the grape varieties. As a result, we began the harvest on August 18th, which was slow and smooth, and ended a month later. The Atlantic character of this vintage is also reflected in the wines, that show their fresher and juicier character. A vintage of limited quantity, but of magnificent quality.

WINEMAKING PROCESS

When the grapes reach optimum ripeness, they are harvested during the night and transported to the winery for cold maceration to obtain a better structured, fruity wine. After the careful extraction of the freerun juice with static settling in an inert atmosphere, alcoholic fermentation is carried out in stainless steel tanks at a controlled temperature to preserve all the fruity aromas of the wine.

TASTING NOTE

A bright white wine, lemon yellow in colour, with greenish and steely flashes typical of its youth. In the nose it shows a complex, elegant fruity aroma featuring citrus and tropical notes (lemon peel, pears in syrup, pineapple and ripe banana). In the mouth it is powerful, fresh and full of flavour. There is a notably long, pleasant aftertaste inviting you to drink it.