

# LAUS



## LAUS Tinto Barrica 2018

### AWARDS

#### 2015 Vintage

Bronze Medal: Decanter World Wine Awards, UK.  
Bronze Medal: International Wine & Spirit Competition, UK.

#### 2016 Vintage

Gold Medal: Concurso Vino Sub30, Spain.

### 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

Cabernet sauvignon, merlot and syrah. The 2018 harvest began on 28 August, nine days later than normal due to the delay in the vegetation development of the vines. This delay was caused by a very wet spring (262 mm) and below-average temperatures in May (16.2°C) and June (21.4°C). The generous spring rains had a very positive effect on the yield of our dry-cultivated vineyards. The summer was warm and dry, as usual. These good weather conditions allowed all the grapes to ripen fully and made harvesting easier. The beginning of autumn arrived without rain and with slightly above-average temperatures, allowing us to end the harvest on 4 October in the best possible conditions of health and level of ripeness.

### WINEMAKING PROCESS

Wine made from a blend of the cabernet sauvignon, merlot and syrah varieties complementing one another perfectly. The three are fermented as single varieties at gentle temperatures to extract all their fruity character and the least aggressive tannins. After the malolactic fermentation, the wine is then blended and then allowed to rest in mixed oak barrels (staves of American oak and bottoms of French oak) for six months, achieving a balance between the fruit and the aromatic contribution of the wood.

### TASTING NOTE

Red wine with strong cherry red colour tinged with purple and red to denote its youth. Full, intense nose. There are outstanding red fruit aromas and touches of nuts (hazelnuts and toasted almonds), smoke, toffee and spices. The attack is gentle and fruity and in the mouth it is broad, inviting and toasty, with spices, cloves and sweet, soft tannins, leaving a very pleasant aftertaste.