

LAUS



LAUS Crianza 2017

AWARDS

2013 Vintage

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

2015 Vintage

Silver Medal: Mundus Vini, Germany.

2016 Vintage

Gold Medal: Concurso Vino Sub-30, Spain.
Silver Medal: Bacchus. Unión Española de Catadores.
Bronze Medal: Decanter World Wine Awards, UK.



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

Merlot and Cabernet Sauvignon. The winter of 2017 was particularly rainy and quite cold, followed by a very mild spring. The exceptional amounts of water available gave rise to excellent leaf mass. All this was particularly important for the proper development of the fruit. The weather in the last stages of ripening was more aggressive, with considerable water shortages throughout the summer and very high temperatures. This brought forward the ripening of the grapes 7-10 days, damaging production slightly but ensuring exceptionally healthy grapes for us. Fruit, freshness and concentration are the features of this 2017 vintage.

WINEMAKING PROCESS

Wine made from grapes from our vineyards fermented as single varieties at controlled temperature in stainless steel tanks. Aging is carried out in 225-litre oak barrels; part in mixed oak (French and American oak) and part in French oak. It spends eight months in the barrel to integrate the grapes and the contribution of the wood through micro-oxygenation.

TASTING NOTE

Red wine with an intense cherry red colour, tinged with red and bluish shades. In the nose it is very intense, marked by the aromas from the oak-aging process – toasted wood, vanilla and spices – and also those from the grape: ripe fruit, peach, black plums and preserved cherries. In the mouth it is a broad, fresh, dense wine with sweet, silky tannins both on entry and as it passes through, inviting you to drink it. The fruity flavours of the grapes and the toasty and smoky aromas from the wood blend perfectly, giving a tasty, complex, well-balanced wine.