

LAUS



LAUS Tinto Joven 2020

AWARDS

2016 Vintage

Bronze Medal: Decanter World Wine Awards, UK.

2017 Vintage

Bronze Medal: Decanter World Wine Awards, UK.

Bronze Medal: International Wine Challenge, 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 syrah. After a rainy autumn, the winter was dry. The subsequent scarcity of rainfall and high temperatures in March triggered an earlier budbreak, 6-7 days earlier than usual. This advance was not noticed in the flowering dates, due to a colder than usual beginning of spring. The most noteworthy feature of the 2019 campaign was the shortage of spring rains, which favoured the setting of the bunch and an optimum state of health of the vineyard, without negatively affecting the productive capacity of the vines. The first half of summer was dry and with above-average temperatures. In addition, the summer of 2019 was very hot, which favoured the complete ripening of all the varieties. Therefore, the 2019 harvest deserves to be remembered for the excellent sanitary condition of the grapes, their complete ripening and the good weather that accompanied the end of the harvest.

WINEMAKING PROCESS

Wine made from a 50% blend of the Merlot and Syrah varieties perfectly complementing one another. Both are fermented as single varieties at gentle temperatures to extract all their fruity character and the softest tannins.

After the malolactic fermentation, the wine is blended and bottled.

TASTING NOTE

Red wine with strong cherry red colour tinged with blue to denote its youth. Fresh, fruity nose. Outstanding red fruit aromas with a touch of wild berries. In the mouth, the main feature is a gentle, silky attack. It passes through the mouth very pleasantly and invitingly.