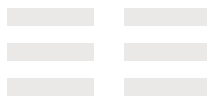


LAUS



LAUS Tinto Joven 2021

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. The 2021 vintage was characterized by mild temperatures and low rainfall. These weather conditions allowed for a more gratifying vineyard development, with hardly any phytosanitary treatments. The first part of the winter was very cold and dry, which was very beneficial for the proper healing of pruning wounds. The second part of the winter was marked by the Filomena blizzard, which left heavy snowfalls in Somontano. Fortunately, there were no negative effects caused by the extremely low temperatures in Somontano. Spring greeted us with warmer than usual temperatures and hardly any rain, which resulted in an early bud break. However, a cooler period soon followed, causing a vegetative standstill. Veraison began in mid-July. Due to the mild and cool summer of 2021, ripening was slow as well as complete, with no signs of over-ripening. Harvest began on August 18th. The extraordinary sanitary condition of our grapes has allowed us to achieve wines that are magnificently balanced.

WINEMAKING PROCESS

Wine made from a 50% blend of the Merlot and Syrah varieties perfectly complementing one another. The two 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.