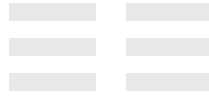


LAUS



LAUS Reserva 2018

Alcohol: 14.5% Vol.

AWARDS

2009 Vintage

Bronze Medal: International Wine & Spirit Competition, UK.

2010 Vintage

Gold Medal: Mundus Vini, Germany.

2012 Vintage

Gold Medal: Mundus Vini, Germany.

THE VINEYARDS

LAUS vineyards are scattered in different areas of Somontano, at an altitude that ranges from 350 to 400 meters above sea level. The different soil types give the grapes special qualities to achieve white, rosé, and red wines with unique character. It is an area of stony, chalky soils with loamy texture and the occasional presence of gypsum. This kind of soil is known for its low fertility levels. The climate of the area is continental Mediterranean, with low annual rainfall (400 mm). Because of this, a small amount of controlled irrigation guarantees grape quality even in the driest summers and reduces variations between vintages. The combination of poor soils and the warm, dry climate of southern Somontano allows the grapes to ripen fully and produces limited yields of excellent health.

GRAPE VARIETIES

Cabernet sauvignon. 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 strictly selected cabernet sauvignon grapes from our vineyards. The grapes ferment at controlled temperature after a 48-hour pre-fermentation and cold maceration. For a better extraction of aromas and polyphenols, the juice is pumped over and delestage (rack and return) and pigeage (punching the cap) processes are carried out periodically. After malolactic fermentation, the wine is put into new French oak barrels from different forest sandcoopers. It spends 13 months in barrels in order to perfectly balance out all the aromas of the grapes with those given by the oak.

TASTING NOTE

Red wine with an intense ruby colour, and touches of red and garnet. On the nose it is intense, the aromas of the oak barrel are highlighted (toasted wood, smoke, pastries, spices, and tar-like hints), and well-integrated with ripe fruit and raspberry jam aromas. Mouth-filling, voluminous palate. The fruity flavors of the grapes blend well with those of the barrel, giving way to hints of chocolate, leather, spices, and ripe fruit.