

LAUS



LAUS Crianza 2019

Alcohol: 14% Vol.

AWARDS

2013 Vintage

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

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 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

Merlot and cabernet sauvignon. 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

The grapes are each fermented separately in stainless steel tanks with controlled temperature. Aging is carried out in 225-litre oak barrels; part in mixed oak (French and American oak) and part in French oak. It is then aged for 8 months to achieve, through micro-oxygenation, the perfect balance between fruit and oak.

TASTING NOTE

Red wine with an intense cherry red color, tinged with red and bluish shades. On the nose it is very intense, marked by the aromas from the oak-aging process – toasted wood, vanilla, and spices – and those from the grape: ripe fruit, peach, black plums, and preserved cherries. Mouth-filling, fresh palate, with sweet, silky tannins that leave an enticing mouthfeel. The fruity flavors of the grapes and the toasty and smoky aromas from the wood blend perfectly, resulting in a flavorful, complex, well-balanced wine.