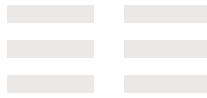


# LAUS



## LAUS Garnacha Tinta 2021

Alcohol: 14% Vol.

### 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

Red grenache. 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 18<sup>th</sup>. The extraordinary sanitary condition of our grapes has allowed us to achieve wines that are magnificently balanced.

### WINEMAKING PROCESS

Single varietal wine made with red grenache from our vineyards. The grapes ferment at controlled temperature in stainless steel tanks, aiming to extract the softest tannins and fruity aromas. After malolactic fermentation, the wine rests in mixed oak barrels for 4 months, resulting in a round, complex wine.

### TASTING NOTE

With a crystalline appearance and intense ruby colour, this red wine also shows violet and purple hues. Intense and fruity on the nose. Well-marked sweet red fruits on a smoked, vanilla, and spicy background. Smooth mouthfeel with sweet tannins and a remarkably pleasant, fruity palate. A long, lingering, and silky finish reveals toasted nuances.