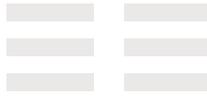


LAUS



LAUS Rosado 2022

Alcohol: 14% Vol.

AWARDS

2016 Vintage

Bronze Medal: Decanter World Wine Awards, UK.

Bronze Medal: International Wine & Spirit Competition, UK.

2017 Vintage

Gold Medal: Premios Bacchus, Unión Española de Catadores, Spain.

2018 Vintage

Gold Medal: Concours Mondial Bruxelles, Belgium.

Silver Medal: Mundus Vini, Germany.

2019 Vintage

Gold Medal: Concurso Vino Sub-30, Spain.

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

Grenache and syrah. One of the most noteworthy features of the 2022 vintage was the extreme heat. During the months of June, July and August, temperatures reached over 40°C, making us start the harvest 10 days earlier than usual. A fairly dry Autumn was preceded by enough rain to allow the vines to recover from the 2021 harvest. The first part of winter was also very cold and dry, favouring flower formation and also eliminating the risk of wood disease propagation during winter pruning. In contrast, the second half of winter brought milder temperatures that favoured an early budbreak. After the persistent winter drought, spring was rainy, with higher-than-average temperatures at the end of March and April. These conditions accelerated growth process, and the vines showed an outstanding development that can be rarely seen. And so, the blooming period was dry and windy, free of any risks of fungal disease, with excellent conditions for the fruit to develop properly. Veraison began mid-July, well into the heat wave that started in May. The lack of summer rain put the ripening process at risk, especially in the rainfed plots and in areas with poor soils. This also lowered the yields, but on the other hand allowed us to harvest impeccably healthy grapes with a higher concentration of sugar. Considering the fact that we began harvesting on the 10th of August, it is not surprising at all that the 2022 vintage is one of the earliest of Somontano.

WINEMAKING PROCESS

Rosé wine made with the free-run juice of syrah and red garnacha grapes meticulously selected from our best vineyards in Barbastro. The grapes, at their optimum point of ripeness, are macerated separately for several hours to extract a must rich in fruity aromas. After natural, static cleaning, it ferments at low temperatures to preserve fruit as a main feature of the wine.

TASTING NOTE

Enticing pale pink color with a translucent appearance. On the nose it is clean and fruity, with clear hints of strawberry, fruit sweets, red berries, and violets. Fresh and enticing palate with a soft mouthfeel. A very pleasant, balanced wine.