

# LAUS



## LAUS Chardonnay-Garnacha 2022

Alcohol: 13% Vol.

### AWARDS

#### 2016 Vintage

Silver Medal: Chardonnay du Monde, France.

#### 2017 Vintage

Silver Medal: Chardonnay du Monde, France.

#### 2018 Vintage

Bronze: Decanter World Wine Awards, UK.

#### 2019 Vintage

Silver Medal: Chardonnay du Monde, France.

Silver Medal: Concours Mondial Bruxelles, Belgium.

#### 2020 Vintage

Honour roll: Concurso Vino Sub-30, Spain.

Silver Medal: Chardonnay du Monde, France.

### 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

Chardonnay and garnacha. 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

When each variety has reached its perfect ripeness, the grapes are harvested at night in order to prevent any undesired oxidation. Once at the winery, a brief cold maceration is carried out to achieve a more structured and fruity wine, and to extract the free-run juice. After static racking in an inert atmosphere, alcoholic fermentation is carried out in stainless steel tanks at low temperatures so as to preserve all the fruity and floral aromas characteristic of each variety.

### TASTING NOTE

White wine of luminous appearance, lemon yellow colour with green and steely flashes, characteristic of its youth. On the nose, it presents complex and elegant fruity aromas, with floral nuances, highlighting citrus and other tropical hints (lemon rind, pear in syrup, pineapple and ripe banana). On the palate it is tasty, intense and fresh. It has a very long, pleasant and enticing finish.