

LAUS



LAUS Rosé 2023

Alcohol: 14% Vol.

AWARDS

2016 Vintage

Bronze: Decanter World Wine Awards, UK.

Bronze: International Wine & Spirit Competition, UK.

2017 Vintage

Gold: Bacchus Awards, Unión Española de Catadores.

2018 Vintage

Gold: Concours Mondial de Bruxelles, Belgium.

Silver: Mundus Vini, Germany.

2019 Vintage

Gold: Vino Sub-30 Awards, 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 VARIETALS

Garnacha y syrah. Grenache and Syrah. The most noteworthy features of the 2023 harvest were the high temperatures, along with scarce and irregular rainfall. These conditions, quite common lately in Somontano, allow us to achieve grapes of exceptional health and quality. Late winter and early spring were affected by persistent drought, but the excellent lignification experienced in autumn helped the vineyards ripen easily and evenly. In terms of flowering and budbreak, they happened about a week earlier compared to average dates. With a complete absence of spring frost and the scarce rainfall the vines had excellent health, so we were able to keep the phytosanitary treatments to a minimum. One of the main differentiating factors of 2023 was a rainy and oddly cold month of June, which allowed summer to start with the soils well supplied with water. Also, due to this atypical month the temperatures at the beginning of summer were mild, allowing the vines to develop optimally, without the dreaded water stress that we usually experience.

WINEMAKING PROCESS

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, the free-run juice ferments at low temperatures to preserve fruit as the main feature of the wine.

TASTING NOTES

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.