

LAUS



LAUS Tinto Joven 2023

Alcohol: 13.5% Vol.

AWARDS

2016 Vintage

Bronze Medal: Decanter World Wine Awards, UK.

2017 Vintage

Bronze Medal: Decanter World Wine Awards, UK.

Bronze Medal: International Wine Challenge, UK.

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

Merlot 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

This wine is a perfectly balanced 50/50 blend of merlot and syrah. Both are fermented separately at low temperatures to extract their fruity profile and the gentlest tannins. The coupage is carried out after the malolactic fermentation, followed by bottling.

TASTING NOTE

This red wine has an intense cherry red colour, with blue tinges highlighting its youth. Fresh and fruity nose. It displays intense aromas of red fruits, with a touch of wild berries. On the palate it is soft and silky, with a smooth, sweet mouthfeel.