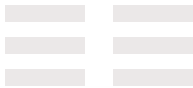


LAUS



LAUS Chardonnay 2021

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 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

Chardonnay. 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 18th. The extraordinary sanitary condition of our grapes has allowed us to achieve wines that are magnificently balanced.

WINEMAKING PROCESS

When the grapes reach optimum ripeness, they are harvested during the night and transported to the winery for cold maceration to obtain a better structured, fruity wine. After the careful extraction of the free-run juice with static settling in an inert atmosphere, alcoholic fermentation is carried out in stainless steel tanks at a controlled temperature to preserve all the fruity aromas of the wine.

TASTING NOTE

A bright white wine, lemon yellow in colour, with greenish and steely flashes typical of its youth. In the nose it shows a complex, elegant fruity aroma featuring citrus and tropical notes (lemon peel, pears in syrup, pineapple and ripe banana). In the mouth it is powerful, fresh and full of flavour. There is a notably long, pleasant aftertaste inviting you to drink it.