

LAUS



LAUS Reserva 2017

Alcohol: 14% Vol.

AWARDS

2009 Vintage

Bronze Medal: International Wine & Spirit Competition, UK.

2010 Vintage

Gold Medal: Mundus Vini, Germany.

2012 Vintage

Gold Medal: Mundus Vini, Germany.

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

Cabernet Sauvignon. The winter of 2017 was particularly rainy and quite cold, followed by a very mild spring. The exceptional amounts of water available gave rise to excellent leaf mass. All this was particularly important for the proper development of the fruit. The weather in the last stages of ripening was more aggressive, with considerable water shortages throughout the summer and very high temperatures. This brought forward the ripening of the grapes 7-10 days, damaging production slightly but ensuring exceptionally healthy grapes for us.

Fruit, freshness and concentration are the features of this 2017 vintage.

WINEMAKING PROCESS

Wine made from strictly selected Cabernet Sauvignon grapes from our vineyards. The grapes ferment at a controlled temperature after a 48-hour prefermentation cold maceration. For better extraction of aromas and polyphenols it is pumped over and the processes of delestage (rack and return) and pigeage (punching the cap) are carried out periodically. After malolactic fermentation, we put the wine into new French oak barrels from different forests and coopers. It spends 13 months in the barrels to achieve the full integration of the grape and the contribution of the wood through oxygen.

TASTING NOTE

Red wine with an intense ruby colour and translucent appearance with touches of red and garnet. In the nose it is intense, featuring the aromas of the oak barrel (toasted wood, smoke, pastries, spices and tar), well integrated with ripe fruit and raspberry jam. In the mouth it is a voluminous wine, with some more aggressive tannins denoting that its bottle aging can be extended. The fruity flavours of the grapes blend with those from the barrel, giving touches of chocolate, leather, spices and ripe fruit.