

LAUS



LAUS Crianza 2020

Alcohol: 14% Vol.

AWARDS

2013 Vintage

Bronze Medal: Decanter World Wine Awards, UK.
Bronze Medal: International Wine & Spirit Competition, UK.

2016 Vintage

Gold Medal: Concurso Vino Sub-30, Spain.
Silver Medal: Bacchus. Unión Española de Catadores.
Bronze Medal: Decanter World Wine Awards, UK.

2020 Vintage

Gold Medal: Concours Mondial Bruxelles, Belgium.

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

Merlot and cabernet sauvignon. Autumn was rainy and mild, helping the plants to recover very well from the harvest, accumulating nutrients and ensuring an adequate lignification before the winter frosts arrive. Winter was characterized by being humid, temperate, with many persistent fogs. As for spring, it was very rainy, favouring vegetative development, but also compromising the setting of the buds and putting us on alert for possible cryptogamic diseases. Due to all this, 2020 will be remembered as a vintage with an Atlantic climate spring and an almost tropical month of May. Thanks to a very dry and hot summer, with a remarkably high average temperature of 24.3°C, we experienced a complete ripening of all the grape varieties. As a result, we began the harvest on August 18th, which was slow and smooth, and ended a month later. The Atlantic character of this vintage is also reflected in the wines, that show their fresher and juicier character. A vintage of limited quantity, but of magnificent quality.

WINEMAKING PROCESS

The grapes are each fermented separately in stainless steel tanks with controlled temperature. Aging is carried out in 225-litre oak barrels; part in mixed oak (French and American oak) and part in French oak. It is then aged for 8 months to achieve, through micro-oxygenation, the perfect balance between fruit and oak.

TASTING NOTE

Red wine with an intense cherry red color, tinged with red and bluish shades. On the nose it is very intense, marked by the aromas from the oak-aging process – toasted wood, vanilla, and spices – and those from the grape: ripe fruit, peach, black plums, and preserved cherries. Mouth-filling, fresh palate, with sweet, silky tannins that leave an enticing mouthfeel. The fruity flavors of the grapes and the toasty and smoky aromas from the wood blend perfectly, resulting in a flavorful, complex, well-balanced wine.