

LAUS



LAUS Garnacha 2022

Alcohol: 14% Vol.

AWARDS

2022 Vintage

Silver Medal (90 points): Decanter World Wine Awards, 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

Red grenache. One of the most noteworthy features of the 2022 vintage was the extreme heat. During the months of June, July and August, temperatures reached over 40°C, making us start the harvest 10 days earlier than usual. A fairly dry Autumn was preceded by enough rain to allow the vines to recover from the 2021 harvest. The first part of winter was also very cold and dry, favouring flower formation and also eliminating the risk of wood disease propagation during winter pruning. In contrast, the second half of winter brought milder temperatures that favoured an early budbreak. After the persistent winter drought, spring was rainy, with higher-than-average temperatures at the end of March and April. These conditions accelerated growth process, and the vines showed an outstanding development that can be rarely seen. And so, the blooming period was dry and windy, free of any risks of fungal disease, with excellent conditions for the fruit to develop properly. Veraison began mid-July, well into the heat wave that started in May. The lack of summer rain put the ripening process at risk, especially in the rainfed plots and in areas with poor soils. This also lowered the yields, but on the other hand allowed us to harvest impeccably healthy grapes with a higher concentration of sugar. Considering the fact that we began harvesting on the 10th of August, it is not surprising at all that the 2022 vintage is one of the earliest of Somontano.

WINEMAKING PROCESS

Single varietal wine made with red grenache from our vineyards. The grapes ferment at controlled temperature in stainless steel tanks, aiming to extract the softest tannins and fruity aromas. After malolactic fermentation, the wine rests in mixed oak barrels for 4 months, resulting in a round, complex wine.

TASTING NOTE

With a crystalline appearance and intense ruby colour, this red wine also shows violet and purple hues. Intense and fruity on the nose. Well-marked sweet red fruits on a smoked, vanilla, and spicy background. Smooth mouthfeel with sweet tannins and a remarkably pleasant, fruity palate. A long, lingering, and silky finish reveals toasted nuances.