

Bodegas Luis Cañas is a family-owned winegrower that dates back to 1928, although the family has been growing grapes and making wine for more than two centuries. Today, it is one of the leading winegrowers in Rioja Alavesa. Their wines start with nearly 300 between owned and exclusively controlled hectares of high-altitude vineyards. There, they carefully cultivate the vines following an agricultural system that makes maximum use of natural resources while limiting their impact on the environment. "We realise nature is the source of success and strive to maintain the privileged characteristics nature has bestowed upon own vineyards. At Luis Cañas, being green is not just a marketing trend; it is our philosophy and the key to success".

THE HARVEST

It was a shorter vintage than usual in terms of quantity, but of a very high level of quality. Very good quality with a 25-30% decrease in harvest compared to a normal year. Great concentration of color and grade that will allow keeping wines with great longevity and lots of fruit. Very favorable year for the cultivation of the vine, with two shocks, at the beginning and end of the cycle. There was no excessive rainfall but very well distributed throughout the year, which helped the vines show no signs of drought and could ripen the grapes perfectly. The only critical moment caused by the rains, were the 70 liters dropped in September, which produced breakage in berries, especially white, and fortunately it was nothing, thanks to the high temperatures in the following days, above 30 degrees. It dried the grapes completely and didn't let the fearsome botrytis develop. It was a vintage that accumulated an advance of about 10 days compared to a normal year and that honoring the saying that "when there is much there is more and when there is little there is less", the production obtained was less than expected, due to the small size of the grains and berries, the little compaction of the clusters and some light frosts that occurred in May. The low production, the favorable climate of most of the year, the morphology of grains and clusters and the good work of the winemakers resulted in very high quality wines.

VINIFICATION

90% old vine Viura and 10% Malvasia riojana. Our ancestors planted these vines of viura and malvasia in the so-called "cabezadas", the highest and poorest areas of its vineyards. This wine is the result of an exhaustive selection of vines and grapes, within that old vineyard. A wine with subtle aromas that reveal the personality of the clay-calcareous soils, characteristic of this area of Rioja Alavesa. Manual harvest in boxes and double selection on the table (bunches and grains). Alcoholic fermentation in French and American oak barrels, 225L and 500L capacity, with integrated temperature control system. Later aging on lees with bâtonnage for five months.

THE AGEING

Battonage is carried out regularly during the 5 months ageing on the lees, the wine is then fined with isinglass and bottled.



TASTING NOTES

Colour: Beautiful golden yellow colour with bright lemon-tinted reflections

Nose: In the nose it is fine, with great elegance, combined with hints of flowers, frits and hazelnuts.

Palate: In the mouth, it is dry with just enough acidity to make it fresh and lively with a structured and tasting finish of ripe fruit

Food matches: This wine pairs well with most types of seafood and shellfish, white meats, salads, risottos as well as mild cheeses and nuts.

TECHNICAL DATA

Varietals	90% Viura, 10% Malvasia riojana
Vine Age	57+ Years Old
Fermentation Temperature	17°C
Fermentation & Maceration Period	17 Days
Barrel Composition	French & American Oak
Barrel Age	New
Time in Barrel	5 Months
Time in Bottle	Bottled in March 2017
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	6,22g/L
pH	3.18
SO2 free (mg/l)	85mg/l
Residual sugar (gr/l)	1,5g/L
Suggested serving temperature	11-13°C
Winemaker	Fidel Fernández Gómez