

LUIS CAÑAS



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GRAN RESERVA

VARIETIES

95% Tempranillo.

5% Graciano.

Vine age: Over 50 years.

PRODUCTION

Grapes harvested in small boxes.

Double selection table for bunches and berries.

Malolactic fermentation in new barrels.

ALCOHOL

14°

AGEING

24 months in new French and American oak barrels.

Oak type:

70% French

30% American

TASTING NOTES

Rich ruby red colour. Intense and concentrated on the nose, warm and ripe, with notes of chocolate and cocoa. The barrel is present with notes of toasted wood, peat and coal with spicy and black fruit touches.

It is potent on the palate and shows nerve and good structure, an expression of wines from great vintages.



0,75 L.