

Luis Canas Rioja Blanco Vinas Viejas

Bodegas Luis Canas

Spain - La Rioja - Rioja

Color: Beautiful golden yellow color 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.

Specifications

Appellation	Rioja
Wine Type	White
Varietals	90% old vine Viura and 10% Malvasia Riojana.
Age of Vines	57+ Years Old
Soil type	Clay & Limestone
Vinification	<p>Our ancestors planted these vines of viura and malvasía in the so-called "cabecadas", 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 sorting table.</p> <p>Alcoholic fermentation in French and American oak barrels, 225L and 500L capacity, with integrated temperature control system. Later aging on lees with bâtonnage (lees steering) for five months. Batonnage is carried out regularly during the 5 months ageing on the lees, the wine is then fined with isinglass and bottled.</p>
Production	6,800 (9-liter cases)
Pairings	This wine pairs well with most types of seafood and shellfish, white meats, salads, risottos as well as mild cheeses and nuts.



Codes, Weights and Measures

UPC	7 84585 02649 4
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01595 2
Case Weight	18
Cases/Pallet	60

Layers/Pallet	15
ABV	14.10%
SRP	\$ 22.99 USD 750mL Bottle