Luis Canas Rioja Crianza

Bodegas Luis Canas

Spain - La Rioja - Rioja

A classic style Rioja from one of the regions most enduring family run wineries.. The hillside terraced vineyards are sheltered by the Sierra Cantabria Mountains to the north from harsh weather extremes. Small plot production is utilized in this region of infertile chalky clay soil to produce clusters of excellent quality. Almost 900 plots are needed to complete the approximately 400 hectares of estate-owned or cellar-controlled vineyards, some with vines more than 100 years in age.

Tasting notes

Made from 95% Tempranillo, 5% Garnacha of 30 years of age, the wine shows a ruby red color, a clean nose with nuances of balsamic, plum and cedar. The palate is smooth and velvety, complex and structured, with fruit, spice flavors with toasted oak. A pleasant finish with red fruits and hints of eucalyptus.

Specifications	
Appellation	Rioja
Varietals	95% Tempranillo and 5% Garnacha
Agricultural Practices	Sustainable
Vinification	Grapes are destemmed and crushed before undergoing fermentation. Maceration in stainless steel tanks for a total of 8 days, obtaining better color extraction as well as much more complex wines, suitable for prolonged aging. The wine is clarified with vegetable gelatins and follows anicrobic filtration. After its primary fermentation, the wine is placed in barrels where it undergoes malolactic fermentation and is aged for a minimum of 12 months (60% French; 40% American oak; 3 years old). It is further aged in bottle for 12+ months.
Pairings	It is ideal to pair with meats; red meat, poultry, small game, oily fish, semi-cured cheeses, spicy dishes and hot dishes such as beans or potatoes Rioja style.



Codes, Weights and Measures	
UPC	7 84585 01566 5
Units/Case	12
Unit Size	750 mL
Container	bottle
scc	1 07 84585 01566 2
Case Weight	36
Cases/Pallet	60
Layers/Pallet	15
SRP	\$ 24.99 USD 750mL Bottle

Reviews and News

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