

ARAEX

Grands

Spanish Fine Wines

LUIS CAÑAS

BLANCO FERMENTADO
EN BARRICA 2016

D.O. Ca. RIOJA

Luis Cañas Wineries is a family-owned winery that dates back to 1928 although the family has been in the grape-growing and wine-making business for more than two centuries. Today, it is one of the leading wineries of the Rioja Alavesa Region. At Luis Cañas, the vinification process starts with 90 hectares of their own vineyards and 200 hectares controlled by their regular suppliers, divided into 815 plots of land.

The winery is equipped with the latest in modern wine-making systems in order to constantly produce the highest quality wines. The results continually win over faithful clientele, as well as garner prestigious national and international awards and ratings from the most important tastings and wine magazines in the world.

THE HARVEST

The 2016 harvest has been a late one, defined by the drought and high temperatures recorded in summer, but following favourable climatology conditions in September and October, which have made it possible to maintain exceptional conditions and proceed with a selective harvest once the grapes had reached perfect ripeness in each of the vineyard's plots. The alcoholic strengths have been lower than in the past two years and strong acidity and colour levels have been recorded. The year has been particularly warm, but accompanied by extensive moisture in the soil following the rain that fell in the cold winter months. These conditions have resulted in a wonderful harvest with an excellent quality in terms of tannins and sugar. One of the best vintages in living memory in Rioja Alavesa.

VINIFICATION

Following manual selection of bunches harvested from vines at least 60 years old, the grapes are pressed to obtain the must, which is cold macerated for six hours and then fermented in new French and American oak barrels for 17 days at 17°C.

THE AGING

Following fermentation, the wine is aged with its lees for three and a half months. Battonage is carried out regularly during that period. This wine is fined with isinglass and bentonite.



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, fruits and hazelnuts.

Palate: In the mouth, it is dry with just enough acidity to make it refresh and lively with a structure and tasty 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 SPECIFICATION

Varietals	85% Viura, 15% Malvasia
Vine Age	60+ Years Old
Fermentation Temperature	17°C
Fermentation & Maceration Period	17 Days
Barrel Composition	French & American Oak
Barrel Age	New
Time in Barrel	3,5 Months
Time in Bottle	Bottled in March 2017
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5,5g/L
pH	3,27
SO2 free (mg/l)	68mg/l
Residual sugar (gr/l)	1,6g/L
Suggested temperature for serving	11-13°C
Winemaker	Fidel Fernández Gómez