

# ARAEX

## Grands

Spanish Fine Wines

# LUIS CAÑAS

CRIANZA 2014

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

This year in Rioja Alavesa the weather has been especially cold, the summer short and dry, and there has been plenty of rain in early September. This has produced wines with great aromatic notes, particularly those coming from high altitude areas, very fragrant and with great structure.

## VINIFICATION

Upon entering the bodega and passing the selection table, the grapes are de-stemmed and crushed before undergoing fermentation and then maceration in stainless steel tanks for a total of 8 days, obtaining better colour extraction as well as much more complex wines, suitable for prolonged aging. The wine is clarified with vegetable gelatines and follows anicrobic filtration.

## THE AGING

After its primary fermentation, the wine is placed in barrels where it undergoes malolactic fermentation and is aged for a minimum of 12 months. It is then bottled for at least another 12 months.



## TASTING NOTES

**Colour:** Ruby red colour

**Nose:** A clean nose with notes of balsamic and fine nuances of plum and clean oak.

**Palate:** Smooth, fruit and spice flavours with toasted oak. Complex and structured. A pleasant finish with red fruits and hints of eucalyptus.

**Food Matches:** Ideal with meat paellas, roasted meat and poultry, chorizo and other Spanish cured meats.

## TECHNICAL SPECIFICATION

Varietals	95% Tempranillo, 5% Garnacha
Vine Age	30 Years on Average
Fermentation Temperature	27°C
Fermentation & Maceration Period	20 Days
Barrel Composition	60% French & 40% American Oak
Barrel Age	Average 3 years
Time in Barrel	12 Months
Time in Bottle	Bottled in February 2016
Alcohol content (vol)	14% vol
Acidity total (gr/l)	4,6g/L
pH	3.58
SO2 free (mg/l)	65mg/l
Residual sugar (gr/l)	1,4g/L
Suggested temperature for serving	18°C
Winemaker	Fidel Fernández Gómez