

*Bodegas Luis Cañas is a family-owned winegrower that dates back to 1928, although the family has been growing grapes and making wine for more than two centuries. Today, it is one of the leading winegrowers in Rioja Alavesa. Their wines start with nearly 300 between owned and exclusively controlled hectares of high-altitude vineyards. There, they carefully cultivate the vines following an agricultural system that makes maximum use of natural resources while limiting their impact on the environment. "We realise nature is the source of success and strive to maintain the privileged characteristics nature has bestowed upon own vineyards. At Luis Cañas, being green is not just a marketing trend; it is our philosophy and the key to success".*

## THE HARVEST

The 2016 harvest began late and was defined by drought and high temperatures in July and August followed by favourable conditions in September and October. Extensive rainfall throughout the winter months provided adequate hydration for the vines, making it possible to maintain the exceptional health of the grapes and we proceeded with a staggered harvest once they had reached perfect ripeness. In each of the vineyard plots. The alcohol content is lower than in the past two years, but excellent acidity, tannins and colour levels have resulted in one of the best vintages in Rioja Alavesa in memory.

## VINIFICATION

95% old vine Tempranillo and 5% Garnacha. Upon entering the bodega and passing the selection table, the grapes are de-stemmed and crushed before undergoing fermentation and then maceration in small stainless steel tanks for a total of 8 days at controlled temperatures, obtaining better colour extraction as well as much more complex wines, suitable for prolonged ageing. The wine is clarified and followed by an aerobic filtration.

## THE AGEING

After its primary fermentation, the wine is placed in American and French oak barrels where it undergoes malolactic fermentation and is aged for a minimum of 12 months. It is then bottled and aged 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 DATA

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	Minimum 12 Months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,28g/L
pH	3.60
SO2 free (mg/l)	82mg/l
Residual sugar (gr/l)	1,7g/L
Suggested serving temperature	18°C
Winemaker	Fidel Fernández Gómez

## AWARDS



GUÍA PEÑÍN - 2020  
 Spain