

Bodegas Luis Cañas is a family run concern that dates back to 1928, although the family has grown grapes and made wine for more than two centuries. Today, it is one of the leading winegrowers in Rioja Alavesa. The wines are sourced from over 300 hectares, between owned and controlled, of old high-altitude vineyards. The vines are nurtured following an

agricultural system that makes maximum use of natural products to limit the environmental impact. "We realise nature is the source of success and strive to maintain the privileged characteristics it has bestowed upon our vineyards. At Luis Cañas, being green is not just a marketing trend; it is our philosophy and the key to success".

THE HARVEST

Rioja Alavesa's 2017 harvest was an exceptional one. High temperatures during early spring led to an early sprouting and greater vegetative growth than usual. However, a frost towards the end of April caused extensive damage to many of Rioja's vineyards. Cold air remained at the bottom of the valleys, so vineyards located higher in altitude were not as affected. High temperatures during summer and the subsequent drought led to an earlier and shorter harvest than usual. It lasted from September 20 to October 2, whereas on average it begins after October 12. Despite the irregularities, wine quality was exceptional, with excellent colour, structure and very sweet ripe tannins.

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 20 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 anicrobic 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 pairing: 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)	14,5% vol
Acidity total (gr/l)	4,84g/L
pH	3.68
SO2 free (mg/l)	73mg/l
Residual sugar (gr/l)	1,7g/L
Suggested serving temperature	18°C
Winemaker	Fidel Fernández Gómez

AWARDS



GUÍA PEÑÍN -
 2021 Spain



JAMES SUCKLING
 - 2020 USA