

ARAEX

Grands

Spanish Fine Wines

LUIS CAÑAS

GRAN RESERVA 2010

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

Vine health was excellent in 2010. Despite an irregular winter and an unusually warm spring, the cool and dry conditions in September and October allowed for a good evolution of phenolic maturity that brought accumulation of colour and aromas in the skins. The 2010 harvest was a model in terms of color and alcohol levels, allowing for wines of great elegance and with plenty of fruit expression.

VINIFICATION

Upon entering the bodega, the bunches are selected by Luis Cañas himself before being destemmed so the individual berries can be sorted based on their weight. They later undergo fermentation and maceration in stainless steel tanks for 8 days obtaining better colour extraction as well as much more complex and tannic wines, suitable for prolonged aging. The result is a wine that portrays the essence of a classic Rioja.

THE AGING

After its primary fermentation, the wine is placed in barrels where it undergoes malolactic fermentation and is aged for a total of 24 months in French and American oak barrels. It is then bottled and aged for a total of 36 months.



TASTING NOTES

Colour: Ruby red with earthy colour notes.

Nose: This wine is fine, elegant and complex in the nose with good concentration of black fruit, thyme and rosemary with secondary aromas of leather and tobacco leaves.

Palate: It is polished and rounded, making it pleasant and easy to drink. Fleshy with both elegance and power. It has touches of black fruit jam and liquorice warm, with a long, delicious and persistent finish.

Food Matches: Roast leg of lamb, stews, charcuterie and cured cheeses.

TECHNICAL SPECIFICATION

Varietals	95% Tempranillo, 15% Graciano
Vine Age	50 Years on Average
Fermentation Temperature	27°C
Fermentation & Maceration Period	87 Days
Barrel Composition	70% French & 30% American Oak
Barrel Age	New
Time in Barrel	24 Months (1 Year French / 1 Year American)
Time in Bottle	Bottled June 2013
Acidity total (gr/l)	5.38 gr/l
pH	3.27
SO ₂ free (mg/l)	28 mg/l
Residual sugar (gr/l)	1.8 gr/l
Suggested temperature for serving	16-18°C
Winemaker	Fidel Fernández Gómez