

LUIS CAÑAS

RESERVA

VARIFTIES

95% Tempranillo.

5% Graciano.

Average vine age: 40 years.

PRODUCTION

Bunches are checked on the selection table.

Destemming.

ALCOHOL

14,50

AGFING

18 months in barrels.

Oak type:

60% French

40% American

Barrel age: 2 years

TASTING NOTES

Rich colour. Very pleasant on the nose, subtle and elegant, very complex, with aromas of fine wood, ripe fruit, coffee... Oily, round and unctuous palate with great structure and juicy tannins.

The second nose shows spicy nuances and black ripe fruit aromas.

