

ARAEX

Grands

Spanish Fine Wines

LUIS CAÑAS

RESERVA 2012

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

Production was lower due to the lack of rain and the high temperatures that continued at the end of the vegetative cycle, which also induced the start of the harvest to mid-September. The dry weather required extra care of the vineyard, but also meant that grape health was excellent, with very low incidence of diseases, and an excellent balance between alcohol levels and polyphenols.

VINIFICATION

Upon entering the bodega, bunches undergo a manual selection and then individual grapes are sorted based on their weight. Following this double selection process, they 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 and tannic wines, suitable for prolonged aging.

THE AGING

After its primary fermentation, the wine is placed in barrels where it undergoes malolactic fermentation and is aged for 18 months in French and American Oak. It was then bottled in July 2012 and stored at our winery under controlled temperature.



TASTING NOTES

Colour: Deep cherry red, clean and bright.

Nose: Good aromatic intensity with notes of ripe red fruits over a base of elegant balsamic.

Palate: In the mouth is tasty, mellow, fresh and with fine nuances of sweet fruit. It has volume and the tannins are well integrated and polished. In the aftertaste, touches of very ripe fruit and nuances of liquor appear making it last in the palate.

Food Matches: This wine pairs well with roasted lamb, feathered game, meaty stews or hard cheeses.

TECHNICAL SPECIFICATION

Varietals	95% Tempranillo, 5% Graciano
Vine Age	40 Years on Average
Fermentation Temperature	27°C
Fermentation & Maceration Period	21 Days
Barrel Composition	French & American Oak
Barrel Age	2 Years Old
Time in Barrel	18 Months
Time in Bottle	Bottled in August 2014
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,05g/L
pH	3.23
SO2 free (mg/l)	35mg/l
Residual sugar (gr/l)	1,62g/L
Suggested temperature for serving	16-18°C
Winemaker	Fidel Fernández Gómez