

LUIS CAÑAS



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## CRINANZA

### VARIETIES

95% Tempranillo.  
5% Garnacha.

### VINEYARDS

Vine age: approx 30-year old vineyards which spread over the typical Rioja Alavesa terraces, mainly located in Villabuena and nearby villages.

### VINIFICATION

Manual harvest.

Double selection table for bunches and berries.

Alcoholic and malolactic fermentation in inox.

### ALCOHOL

14°

### AGEING

12 months in barrels.

60% French oak

40% American oak

### TASTING NOTES

Cherry red colour. Marked fruity character on the nose, with aromas of strawberry and banana and hints of vanilla, cedar wood, fallen leaves and balsamic aromas. On the palate, it is enveloping and dense with potent but round tannins. The aftertaste brings back fruit notes and an acidity that gives freshness to the wine.



0,50 L. 0,75 L. 1,5 L.