

Bodegas Luis Cañas is a family-owned winegrower that dates back to 1928, although the family has been growing grapes and making wine for more than two centuries. Today, it is one of the leading winegrowers in Rioja Alavesa. Their wines start with nearly 300 between owned and exclusively controlled hectares of high-altitude vineyards. There, they carefully cultivate the vines following an agricultural system that makes maximum use of natural resources while limiting their impact on the environment. "We realise nature is the source of success and strive to maintain the privileged characteristics nature has bestowed upon own vineyards. At Luis Cañas, being green is not just a marketing trend; it is our philosophy and the key to success".

THE HARVEST

The year began unusually cold and rainy and spring came extremely late, with the average temperature in June below 10°C, which caused a late flowering and fruit set. In addition, there was a lot of rain: whereas the average precipitation in the previous 10 years was 600 litres/year, in 2013 it reached 1040 litres! This situation extended until June, contributing to flooding in some lots and as a result, the flowering and fruit set was very irregular, leading to less production. The harvest started 20 days later compared to the prior year. Quality was quite an issue that demanded a strong effort. Those that worked hard in the vineyard throughout the year, green harvesting and increasing the ventilation of the clusters, harvested healthy and perfectly mature grapes. Their high acidity gave wines outstanding structure and vitality.

VINIFICATION

85% old vine Tempranillo and 15% Graciano. Upon entering the bodega, the bunches are carefully selected before being destemmed so the individual berries can be sorted based on their weight and following a double selection process. 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 AGEING

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 another 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 DATA

Varietals	85% 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	Minimum 36 Months
Acidity total (gr/l)	5.75 gr/l
pH	3.48
SO2 free (mg/l)	81 mg/l
Residual sugar (gr/l)	1.8 gr/l
Suggested serving temperature	16-18°C
Winemaker	Fidel Fernández Gómez

AWARDS



GUÍA PEÑÍN - 2020
 Spain