

## Luis Canas Rioja Reserva Seleccion Familia

### Bodegas Luis Canas

#### Spain - La Rioja - Rioja

The "family reserve" from one of Rioja Alavesa's most enduring family-run wineries. Wines destined to be the Reserva de la Familia label are made from a selection of grapes from old vines, those which combine a series of characteristics such as good orientation and exposure to the sun, and a poor soil which ensures low yields. This wine is one of very few Rioja wines to blend Cabernet Sauvignon with Tempranillo. Bodegas Luis Canas was granted permission by the D.O.Ca. to plant this variety as an experiment in the early 1980s.

#### Tasting notes

A brilliant garnet color with cherry hints on the edges.

The nose offers a complex variety of aromas that combine to bring an intense and sophisticated wine. Initially we can find very ripe berry fruits, smoky notes, raisins and liquor. After a certain amount of aeration, the cinnamon and jam notes appear and, with a little more time, the roasted and spiced aromas are noticed more clearly.

The palate is full, with a good presence of tannins, although these are offset by the glycerine like character, resulting in a fleshy sensation. Long lasting and lingering finish.



### Specifications

|                               |   |
|-------------------------------|---|
| <b>Appellation</b>            | Rioja   |
| <b>Varietals</b>              | 85% Tempranillo and 15% Cabernet Sauvignon  |
| <b>Agricultural Practices</b> | Sustainable   |
| <b>Vinification</b>           | The grapes were cold macerated for 72 hours upon arrival at the winery. Fermentation at 26degrees C in sealed cement tanks under constant thermal control with daily pump over. With the paste devatted by gravity, spontaneous malolactic fermentation took place after 45 days. Aged for 20 months in 50% medium toasted American and 50% French oak barrels. The barrel aging not only adds tannins from the wood, but stabilizes the wine naturally. After the final racking, it was clarified in tanks with a small amount of natural egg white, decanted after 30 days and bottled directly with no filtration. Because this wine |
| <b>Pairings</b>               | This wine's versatility allows us to savor its personality and character with classics such as roast lamb or pork and gamey stews. But it also blends masterfully with mushrooms, truffles, black chocolate, nuts, cream-based or spicy dishes etc.   |

### Codes, Weights and Measures

|                   |                 |
|-------------------|-----------------|
| <b>UPC</b>        | 7 84585 01567 2 |
| <b>Units/Case</b> | 6               |
| <b>Unit Size</b>  | 750 mL          |
| <b>Container</b>  | bottle          |

|                      |                              |
|----------------------|------------------------------|
| <b>SCC</b>           | 1 07 84585 01567 9           |
| <b>Case Weight</b>   | 26                           |
| <b>Cases/Pallet</b>  | 60                           |
| <b>Layers/Pallet</b> | 12                           |
| <b>ABV</b>           | 14.50%                       |
| <b>SRP</b>           | \$ 48.99 USD<br>750mL Bottle |

## Reviews and News

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|---|
| 2019 Luis Canas Reserva Seleccion de la Familia - 95 PTS - JD     |
| 2019 Luis Canas Reserva Seleccion de la Familia - 92 PTS - TA     |
| 2017 Luis Canas Reserva Seleccion de la Familia - 91 PTS - WA     |
| 2017 Luis Canas Reserva Seleccion de la Familia - 91 PTS - JS     |
| 2016 Luis Canas Reserva Seleccion de la Familia - 93 PTS - VINOUS |
| 2016 Luis Canas Reserva Seleccion de la Familia - 92 PTS - JS     |
| 2015 Luis Canas Reserva Seleccion de la Familia - 91 PTS - JS     |
| 2014 Luis Canas Reserva Seleccion de la Familia - 93 PTS - WE     |
| 2014 Luis Canas Reserva Seleccion de la Familia - 93 PTS - TA     |
| 2014 Luis Canas Reserva Seleccion de la Familia - 91 PTS - JS     |