

## Blanco Vinas Viejas, Luis Cañas

Rioja Alavesa, Spain



<b>Product code</b>	LU7oZZWC
<b>Grapes</b>	90% Viura, 10% Malvasia Riojana.
<b>Country</b>	SPAIN
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Bodegas Luis Canas
<b>Vintage</b>	2022



Vegan



Vegetarian



## Producer

Founded in 1928, although the family can trace their roots in Rioja soil over two centuries. They have 90 organically managed hectares in the hills of the cooler Rioja Alavesa region, as well as long term contracts with growers covering a further 200 hectares of mixed regime viticulture. This is a dynamic, forward looking producer making elegant, fruit-filled wines which are neither over-oaked, nor over-alcoholic. Being green at Luis Cañas is not a marketing tool – it's their philosophy and key to success.

## Viticulture

The vintage has been much better than expected. Although the year began with a lot of precipitation and the spring was rainy and warm, it was necessary to exercise extreme caution against fungal diseases. The year improved in the summer months as it was accompanied by dry, hot weather that favoured both good sanitary conditions and phenolic maturation. The expected result is very hopeful and with very structured and powerful wines.

## Winemaking

"Vino de Zona". 90% old vine Viura and 10% Malvasia Riojana. Our ancestors planted these vines of Viura and Malvasía in the so-called "cabezadas", the highest and poorest areas of the vineyard. This wine is the result of an exhaustive selection of vines and grapes, within that old vineyard. A wine with subtle aromas that reveal the personality of the calcareous-clay soils, characteristic of this area of Rioja Alavesa. Manual harvest in boxes and double selection on the table (bunches and grains). Alcoholic fermentation: 70% ferments in barrels, mainly 500L French oak (10% of these barrels are for 2nd use). The other 30% of the wine ferments in stainless steel tanks. Subsequent aging on lees with bâtonnage for five months.