TINDAL
WINE MERCHANTS

Rioja Reserva, De La Familia, Canas

Rioja Alavesa, Spain



Product code	LUo2ZZRC
Grapes	Tempranillo
Country	SPAIN
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Bodegas Luis Canas
Vintage	2020

Vegan Vegetarian

Producer

Founded in 1928 with roots stretching back over two centuries, Luis Cañas is a benchmark family estate in Rioja Alavesa. The wines balance fruit, elegance and restraint, guided by a long-standing commitment to responsible farming.

Tasting Notes

Colour: High layer and brilliant, garnet coloured in the centre and cherry around the edges. Nose: Complex variety of aromas which combine to give us an intense, sophisticated wine. Initially we can find very ripe berry fruits, smoked victuals, raisins and liquor. After a certain amount of aeration, cinnamon and jam notes surface. Palate: Full, with a good presence of tannins, although these are offset by the glycerine-like character, resulting in a pleasant and fleshy feel. Long lasting and lingering.

Viticulture

The estate's 450 hectares of vineyard are situated in the heart of the Rioja Alavesa, sheltered below the Sierra Cantabria. The vineyards, mainly small plots and with old vines are planted on chalky-clay soils with low fertility, mainly on slopes and terraces. More than 1000 tiny plots are make up the patchwork nature of the property. Sustainable viticulture is the farming approach with the use of herbicides and synthetic fertilisers forbidden in order to protect the surroundings and obtain vines with a strengthened immune system so that they can defend themselves on their own. The Reserva comes from Tempranillo (95%) and Garnacha (5%) vineyards where the average age of the vines is 40 years old.

Winemaking

VINIFICATION 85% old vine Tempranillo and 15% "other varieties" (Cab. Sauv.). The grapes are cold macerated for 72

hours on arrival at the winemaking cellar. They undergo fermentation at 26º C in sealed, cement tanks under constant thermal control, with the must pumped over daily. With the paste devatted by gravity, spontaneous malolactic fermentation takes place after 45 days. THE AGEING The wine is aged in barrels of medium toasted American and French oak. The total period in barrels is 20 months. After the final racking, it is clarified in deposits, decanted after 30 days and bottled directly without any type of filtration. Because this wine's evolutionary cycle is quite slow, only corks of the highest quality available are used to ensure long ageing potential

Awards

TIM ATKIN - 2023 UK 92 POINTS

MUNDUSVINI GOLD - 2022 GERMANY

IWC - 2022 UK 90 POINTS

GUIA PENIN - 2022 SPAIN 93 POINTS