Rioja Crianza, Luis Canas Half Litres

Rioja Alavesa, Spain



Product code	LU01ZZRD
Grapes	Tempranillo
Country	SPAIN
ABV%	14.5
Case Size	12
Closure Style	Cork
Producer	Bodegas Luis Canas
Vintage	2022

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

TASTING NOTES Colour: Ruby-red colour. Nose: A clean nose with balsamic notes and fine nuances of plum and clean oak. Palate: Smooth, fruit and spice flavours with toasted oak. Complex and structured. A pleasant finish with red fruits and hints of eucalyptus. Food pairing: Ideal with meat paellas, roasted meat and poultry, chorizo, Iberic ham, and other Spanish cured meats.

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 Crianza comes from Tempranillo (95%) and Garnacha (5%) vineyards where the average age of the vines is 30 years old.

Winemaking

VINIFICATION 95% old vine Tempranillo and 5% Garnacha. Upon entering the bodega and passing the selection table, the grapes are de-stemmed and crushed before undergoing fermentation and then maceration in small stainless steel

tanks for a total of 20 days at controlled temperatures, obtaining better colour extraction as well as much more complex wines, suitable for prolonged ageing. The wine is clarified and followed by anicrobic filtration. The malolactic fermentation is carried out in the deposits too. THE AGEING The wine is placed in American and French oak barrels for a minimum of 12 months ageing. It is then bottled an aged for at least a further 12 months.

Awards

MUNDUSVINI SILVER - 2023 GERMANY

TIM ATKIN - 2023 UK 91 POINTS

GUIA PENIN - 2022 SPAIN 92 POINTS