

Rioja Reserva Familia Luis Cañas

Rioja Alavesa, Spain



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| Product code | LU02ZZRB |
| Grapes | Tempranillo |
| Country | SPAIN |
| ABV% | 14.5 |
| Case Size | 6 |
| Closure Style | Cork |
| Producer | Bodegas Luis Canas |
| Vintage | 2018 |



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.

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 26° 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