

Rioja Gran Reserva, Luis Cañas

Rioja Alavesa, Spain



Product code	LU34ZZRC
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: Ruby-red with earthy colour notes. Nose: This wine is fine, elegant and complex on the nose with good concentration of black fruit, thyme and rosemary with secondary aromas of leather and tobacco leaves. Palate: It is polished and rounded, making it pleasant and easy to drink. Fleshy with both elegance and power. It has touches of black fruit jam and liquorice, warm, with a long, delicious and persistent finish.

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 Gran Reserva comes from Tempranillo (95%) and Garnacha (5%) vineyards where the average age of the vines is 50 years old. The grapes are hand harvested.



Winemaking

VINIFICATION 85% old vine Tempranillo and 15% Graciano. Upon entering the bodega, the bunches are carefully selected before being de-stemmed so the individual berries can be sorted based on their weight and following a double selection process. They later undergo fermentation and maceration in stainless steel deposits for 8 days obtaining better colour extraction as well as much more complex and tannic wines, suitable for prolonged ageing. The result is a wine that portrays the essence of a classic Rioja. THE AGEING After its primary fermentation, the wine is placed in barrels where it undergoes malolactic fermentation and is aged for a total of 24 months in French and American oak barrels. It is then bottled and aged for another 36 months

Awards

TIM ATKIN - 2023 UK 92 POINTS