

## Rioja Reserva, Luis Cañas

Rioja Alavesa, Spain



<b>Product code</b>	LU42ZZRC
<b>Grapes</b>	Tempranillo
<b>Country</b>	SPAIN
<b>ABV%</b>	14.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Bodegas Luis Canas
<b>Vintage</b>	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

**TASTING NOTES** Colour: A deep cherry-red wine with a medium-high depth. Nose: Aromas of black fruit and fruit compote, spices, baked goods and dairy products. Palate: A long retro nasal sensation, that lasts on the palate. Elegant and silky

## 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** 95% old vine Tempranillo and 5% Graciano. Upon entering the bodega, bunches undergo a sorting process

based on their weight. Following this double selection process, they are de-stemmed and crushed before undergoing fermentation and then maceration in stainless steel tanks for a total of 21 days, obtaining better colour extraction as well as much more complex and tannic wines, suitable for prolonged ageing. **THE AGEING** The wine is aged for 18 months in barrels of new French and American oak, then clarified and bottled without filtration

## Awards

TIM ATKIN - 2023 UK 91 POINTS