

## Rioja Crianza, Luis Cañas

Rioja Alavesa, Spain



<b>Product code</b>	LU51ZZRC
<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>	2021



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: 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.

### Viticulture

Elegant but full-flavoured wine with supple dark cherry fruits, hints of sweet oak, and a beautifully smooth finish.

### 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 anoxic 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 and aged for at least a further 12 months.

## Awards

Mundusvini Silver - 2023 Germany

Tim Atkin - 2023 UK 91 Points

Guia Penin - 2022 Spain 90 Points