



Bodegas Luis Cañas, Rioja Reserva, DOCa Rioja, Spain (150cl.), 2017

Producer Profile

In 1970 Luis Cañas changed two hundred years of tradition and became the first winemaker in Rioja Alavesa to bottle his young wine rather than sell it as bulk.

This bold move, and his continued pioneering spirit, has cemented the winery's enviable reputation as one of the most progressive in the region. Sheltered below the watchful Sierra Cantabria, the vineyards are all old, small plots on chalky-clay soils with a dedicated team of vineyard workers carrying out organic practices and a purpose built, fully equipped accommodation block was built for the entire vineyard team in 2006.

Viticulture

With 350 hectares of outstanding vineyards, split across 870 different plots, the viticultural department control every aspect. Each of the plots has its own personality and is categorised and used for different wines according to its characteristics. The vines used for the Reserva have an average age of 40 years.

Winemaking

Upon entering the bodega, bunches undergo a manual selection and then individual grapes are sorted 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 22 days, obtaining better colour extraction as well as much more complex and tannic wines, suitable for prolonged ageing. After its primary fermentation, the wine is placed in barrels where it undergoes malolactic fermentation and is aged for 18 months in French and American Oak. It was then bottled in and stored in the winery under controlled temperatures.

Tasting Note

Deep cherry red, clean and bright. Nose: Good aromatic intensity with notes of ripe red fruits over a base of elegant balsamic. In the mouth is tasty, mellow, fresh and with fine nuances of sweet fruit. It has volume and the tannins are well integrated and polished. In the aftertaste, touches of very ripe fruit and nuances of liquor appear making it last in the palate.

Food Matching

Perfect enjoyed on its own or to complement white meats such as chicken and turkey, stews, vegetable dishes, rice, tapas and semi-cured cheeses.

Awards

Tim Atkin Rioja Report 2024 92 Points



Product code: 7353

Technical Details

Varieties:

Tempranillo 95%

Garnacha 5%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 150cl

Oak Ageing

Time: 18 Months

Type: French and American

% wine oaked: 100

% new oak: 50

[Order online](#) or email orders@alliancewine.com