



Bodegas Luis Cañas, Rioja Reserva, DOCa Rioja, Spain, 2018

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 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 wine is aged for 18 months in barrels of new French and American oak, then clarified and bottled without filtration.

Tasting Note

Deep cherry-red wine with aromas of black fruit and fruit compote, spices and brioche that echo on the palate. Long, elegant and silky.

Food Matching

This wine pairs well with white meats such as chicken and turkey, stews, vegetable dishes, rice, tapas and semi-cured cheeses.



Product code: 4881

Technical Details

Varieties:

Tempranillo 95%
Graciano 5%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 18 Months

Type: French and American

% wine oaked: 100

% new oak: 0

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