

Product code: 2895

Bodegas Luis Cañas, Selección de la Familia Rioja Reserva, DOCa Rioja, Spain, 2016



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. Vines are situated on slopes and terraces of limestone and clay soil, well exposed to the sun, and are at least 45 years old.

Winemaking

Upon entering the bodega, the grapes were cold macerated for 72 hours on arrival at the winery. Fermentation at 26° C in sealed cement tanks under constant thermal control, with the must pumped over daily. Spontaneous malolactic fermentation took place after 45 days after its primary fermentation, in barrels and is aged for 18 to 24 months in French and American Oak.

Tasting Note

A beautiful ruby colour. A clean nose with good intensity. Complex aromas of leather, ripe sweet fruit and herbs over a base of fine oak. Palate: Potent and juicy with structure and good tenacity. The finish shows lots of spice and is ample, complex, long and persistent.

Food Matching

Best served with pasta dishes, roasted lamb and beef, stews and poultry.

Technical Details

Varieties:

Tempranillo 85%
Field Blend 15%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 18 Months

Type: French and American

% wine oaked: 100

% new oak: 100