



Bodegas Luis Cañas, Selección de la Familia 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. 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

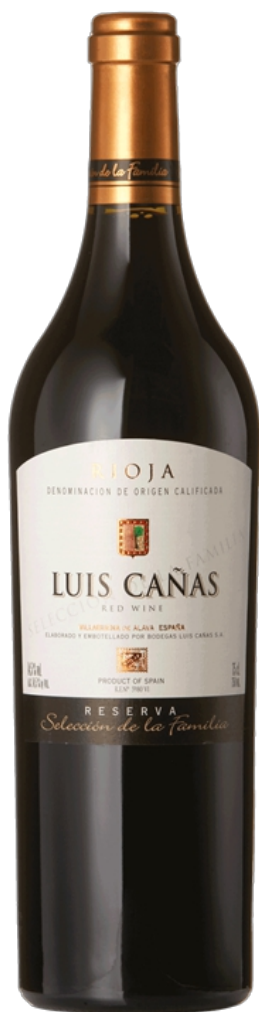
Upon entering the Bodega, the grapes were cold macerated for 72 hours. Fermentation at 26° C in sealed cement tanks under temperature control, with the must pumped over daily. The wine is aged in medium toasted American and French oak. The total period in barrels is 20 months. After the final racking, it is clarified, decanted and bottled directly without any type of filtration. Because this wine's evolutionary cycle is quite slow, only corks of the highest quality available are used to ensure long ageing potential.

Tasting Note

Complex aromas which combine to give an intense, sophisticated wine. Ripe berry fruits, smoke, raisins and liquor. After aeration, cinnamon and jam notes surface. Full and rounded on the palate, with lovely tannins offset by the glycerine-like character, resulting in a pleasant and fleshy mouth feel. Long lasting and lingering. Delicious!

Food Matching

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



Product code: 2895

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 Ageing

Time: 20 Months

Type: French and American

% wine oaked: 100

% new oak: 100

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