

# Luis Cañas

D.O. Ca. Rioja (Alavesa)

## Blanco Viñas Viejas 2022

Bodegas Luis Cañas is a traditional family run firm that dates back to 1928, although they've grown grapes and made wine on a smaller scale for more than a century. Today, it is one of the leading winegrowers in Rioja Alavesa. The grapes required are sourced from over 270 hectares, between owned and controlled, of old high-altitude vineyards. The vines are nurtured following an agricultural system implanted by the family that makes maximum use of natural products to limit the environmental impact. "We realise nature is the source of success and strive to maintain the privileged characteristics it has bestowed upon our vineyards. At Luis Cañas, being green is not just a marketing trend; it is our philosophy and the key to success" - words of Juan Luis Cañas, the third generation and head of the family currently leading the firm.

### The harvest

The 2022 vintage has been characterized by being climatically atypical, with a very humid end of winter and beginning of spring and then a persistent lack of rain and high temperatures, which, however, have not generated severe stress in the vineyards, as it was foreseeable. It has favored a complete maturation that in very humid years is not always complete. The result: a contained production, grain size somewhat smaller than normal with a good concentration of anthocyanins, medium tannins, and a higher concentration of aromas than expected. Despite being one of our earliest harvests in the last ten years, the good weather forecasts and the sanitary state of the vineyard, allowed us to carry out a harvest respecting the perfect state of maturation of each estate. The different maturation rates of the vineyard from one farm to another have been notorious, being one of the longest vintages in recent years. The 2022 wines show good levels of color, alcohol and acidity. Aromatically they are quite expressive and show a good skeleton in the mouth that suggests a great potential for aging and storage.

### Vinification

"Vino de Zona". 90% old vine Viura and 10% Malvasia Riojana. Our ancestors planted these vines of Viura and Malvasia in the so-called "cabezadas", the highest and poorest areas of the vineyard. This wine is the result of an exhaustive selection of vines and grapes, within that old vineyard. A wine with subtle aromas that reveal the personality of the calcareous-clay soils, characteristic of this area of Rioja Alavesa. Manual harvest in boxes and double selection on the table (bunches and grains). Alcoholic fermentation: 70% ferments in barrels, mainly 500L French oak (10% of these barrels are for 2nd use). The other 30% of the wine ferments in stainless steel tanks. Subsequent aging on lees with bâtonnage for five months.

### The ageing

"Bâtonnage" is carried out regularly during the 5 months ageing on the lees, the wine is then fined with isinglass and bottled.

### Tasting notes

**Colour:** Beautiful golden yellow colour with bright lemon-tinted reflections.

**Nose:** Finesse on the nose with great elegance, combined with hints of flowers, fruits and hazelnuts. Great patisserie and butter notes.

**Palate:** In the mouth, it is dry with just enough acidity and fruit to make it fresh and lively with a structured and tasty finish of ripe fruit.

**Food pairing:** This wine pairs well with most types of seafood and shellfish, white meats, salads, risottos as well as mild cheeses and nuts.



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## Technical data

Varietals	90% Viura, 10% Malvasia Riojana.
Vine Age	65+ Years Old. Yields: 6000kg/ha Calcareous clay soils coming only from the three villages of Villabuena, Leza and Navaridas at 450-620 meters over sea level..
Vineyards	
Fermentation Temperature	17°C
Fermentation & Maceration Period	17 Days.
Barrel Composition	French & American Oak.
Barrel Age	New.
Time in Barrel	5 Months.
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5,39 g/L
pH	3,21
SO2 free (mg/l)	102 mg/L
Residual sugar (gr/l)	1,5 g/L
Suggested serving temperature	10-12°C
Winemaker	Fidel Fernández Gómez.



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