

# Luis Cañas

D.O. Ca. Rioja (Alavesa)

## Crianza 2021

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

2021 began with a good rainfall but that at the end of winter came a prolonged period of drought until well into September. In general terms it has been a dry year that has favored the health of the vineyard, reducing the number of phytosanitary treatments due to the excellent condition of the grapes. The harvest in terms of quantity is very similar to that of 2020 and even slightly higher, favored in some vineyards by the precipitation at the end of September. These climatic conditions have caused the harvest to come about 10 days later than the 2020 harvest, obtaining warmer wines, with less acidity than other years but with a very remarkable colorimetric potential, making powerful and structured wines. They are wines slightly less aromatic due to the heat but they gain in color and structure.

### Vinification

Upon entering the bodega and passing the selection table, the grapes are de-stemmed and crushed before undergoing fermentation and then maceration in small stainless steel tanks for a total of 20 days at controlled temperatures, obtaining better colour extraction as well as much more complex wines, suitable for prolonged ageing. The wine is clarified and followed by anicrobic filtration. The malolactic fermentation is carried out in the deposits too.

### The ageing

The wine is placed in American and French oak barrels for a minimum of 12 months ageing. It is then bottled an aged for at least a further 12 months.

### Tasting notes

**Colour:** Ruby-red colour.

**Nose:** A clean nose with balsamic notes and fine nuances of plum and clean oak.

**Palate:** Smooth, fruit and spice flavours with toasted oak. Complex and structured. A pleasant finish with red fruits and hints of eucalyptus.

**Food pairing:** Ideal with meat paellas, roasted meat and poultry, chorizo, Iberic ham, and other Spanish cured meats.

AR A E X  
Grands  
Spanish Fine Wines

Luis Cañas  
BODEGAS Y VINEDOS



## Technical data

Varietals	95% old vine Tempranillo and 5% Garnacha, Graciano, Viura and Malvasia
Vine Age	30 Years on Average.
Fermentation Temperature	27°C
Fermentation & Maceration Period	20 Days
Barrel Composition	60% French & 40% American. Oak
Barrel Age	Average 3 years
Time in Barrel	12 Months.
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	4,98g/L
pH	3.5
SO2 free (mg/l)	79mg/L
Residual sugar (gr/l)	1,6 g/L
Suggested serving temperature	18°C
Winemaker	Fidel Fernández Gómez

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POINTS

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