

Luis Cañas

D.O. Ca. Rioja (Alavesa)

Crianza 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

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 and 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.



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Luis Cañas
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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



VINOUS - 2025
USA