

# Luis Cañas

D.O. Ca. Rioja (Alavesa)

## Hiru 3 Racimos 2019

*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

It was a shorter vintage than usual in terms of quantity, but of a very high level of quality. Quantity wise, a 25-30% decrease in yield compared to a normal year's harvest. Great concentration of colour and grade that will allow keeping back wines with great longevity and with lots of fruit. Very favourable year for the cultivation of the vine, with two shocks at the beginning and end of the cycle. It was a vintage that accumulated an advance of about 10 days compared to a normal year. The low production, the favourable climate during most of the year, the morphology of grains and clusters and the good work of the winemakers resulted in very high quality wines.

### Vinification

90% old, low yield vine Tempranillo (vines that yield 3 small bunches or less) and 10% Graciano. The harvested grapes are fermented in temperature-controlled French oak casks and macerated to extract their full potential. The resulting wine is then passed to French oak barrels where it undergoes malolactic fermentation to give it complexity and aromatic intensity while stabilising its colour.

### The ageing

The wine is aged for a total of 24 months in new French oak from a selection of several top French coopers. It is then bottled and is aged another 24 months at least.

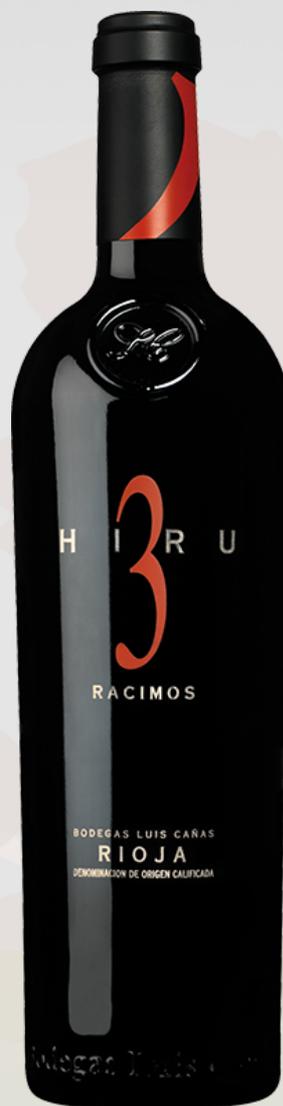
### Tasting notes

**Colour:** Lovely, deep dark black-cherry red color.

**Nose:** Ripe but fresh and concentrated fruit aromas, with mineral and spice traces, and notes of blackberry and blueberry jam wrapped in cream with tones of toffee and "café au lait".

**Palate:** Concentrated and creamy on the mid palate but with good acidity, well-balanced and fruity with fine tannins. Very long and expressive finish, leaving a clear impression of the character of the terroir.

**Food pairing:** Suggested for dishes such as marmitako (traditional Basque stew prepared by fishermen and made with tuna, tomatoes and green peppers). It also goes well with lamb dishes, beef steak, roasted meat of all types, game, grilled sea bream and mature cheese.



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## Technical data

Varietals	90% old vine (low yield) Tempranillo, 10% Graciano.
Vine Age	More than 60 Years Old.
Vineyards	Vines that only yield 3 or less bunches naturally. Hiru means 3 in Basque..
Fermentation Temperature	27°C
Fermentation & Maceration Period	10 Days.
Barrel Composition	French Oak.
Barrel Age	New.
Time in Barrel	24 Months.
Time in Bottle	Minimum 24 Months.
Alcohol content (vol)	15% Vol.
Acidity total (gr/l)	4,9 gr/L
pH	3.7
SO2 free (mg/l)	98 mg/L
Residual sugar (gr/l)	1.9 gr/L
Suggested serving temperature	18°C
Winemaker	Fidel Fernández Gómez.