

Luis Cañas

D.O. Ca. Rioja (Alavesa)

Red 2023

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 2023 harvest had a vegetative cycle marked by drought, with a drier autumn and winter, which the vineyard endured thanks to the altitude at which the vineyards in Rioja Alavesa are located. At the end of summer, temperatures were high, but more moderate than in other areas of the appellation, along with cooler nights that made the grapes ripen correctly. After the September rains, the harvest was characterized by sunny days with unusually high temperatures for this time of year, which meant a quick harvest of the estates with the most ripening progress, and a wait for the perfect ripening of our vineyards with higher altitudes. The white wines of the 2023 vintage stand out for their freshness and moderate alcohol content, and as for the reds, we have obtained grapes with splendid phenolic maturity for the elaboration of elegant red wines, with tannins that provide structure and complexity, but maintaining freshness, thanks to the fruit balance and the good acidities of our area.

Vinification

This wine is made following the traditional carbonic maceration method, in which the stalks are not removed from the grapes and the whole bunch is fermented. The wine is fermented for seven days at a controlled temperature of 25°C and clarified with vegetable gelatin. The resulting wine is fruity with low tannins.

Tasting notes

Colour: Cherry-red colour.

Nose: A clean nose with violet and other floral notes and fine nuances of ripe fruit, such as banana and raspberry.

Palate: Smooth and warm entrance. A pleasant finish with ripe red fruits and hints of liquorice.

Food pairing: Ideal with tapas, paella, meat and poultry, chorizo and other cold cuts.



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BODEGAS Y VINEOS

Technical data

Varietals	90% Tempranillo, 10% Viura.
Vine Age	20 years on average.
Fermentation Temperature	25°C
Fermentation & Maceration Period	7 Days.
Alcohol content (vol)	14% vol.
Acidity total (gr/l)	4,93g/L
pH	3.76
SO2 free (mg/l)	91mg/L
Residual sugar (gr/l)	1,6g/L
Suggested serving temperature	11-13°C
Winemaker	Fidel Fernández Gómez.