

Luis Cañas

D.O. Ca. Rioja (Alavesa)

Reserva Selección De La Familia 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

85% old vine Tempranillo 15% Cabernet Sauvignon). The grapes are cold macerated for 72 hours on arrival at the winemaking cellar. They undergo fermentation at 26° C in sealed, cement tanks under constant thermal control, with the must pumped over daily. With the paste devatted by gravity, spontaneous malolactic fermentation takes place after 45 days.

The ageing

The wine is aged in barrels of medium toasted American and French oak. The total period in barrels is 20 months. After the final racking, it is clarified in deposits, decanted after 30 days and bottled directly without any type of filtration. Because this wine's evolutionary cycle is quite slow, only corks of the highest quality available are used to ensure long ageing potential.

Tasting notes

Colour: High layer and brilliant, garnet coloured in the centre and cherry around the edges.

Nose: Complex variety of aromas which combine to give us an intense, sophisticated wine. Initially we can find very ripe berry fruits, smoked victuals, raisins and liquor. After a certain amount of aeration, cinnamon and jam notes surface.

Palate: Full, with a good presence of tannins, although these are offset by the glycerine-like character, resulting in a pleasant and fleshy feel. Long lasting and lingering.

Food pairing: Roasts, all types of lamb and game dishes, blue fish casseroles and cured Spanish Iberico ham.



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Technical data

Varietals	85% Tempranillo, 15% Cabernet Sauvignon.
Vine Age	55 Years on Average.
Vineyards	Oldest parts of Villabuena de Alava.
Fermentation Temperature	26°C
Fermentation & Maceration Period	18 Days.
Barrel Composition	50% French & American Oak.
Barrel Age	New and 1 year.
Time in Barrel	20 Months.
Time in Bottle	Minimum 24 Months.
Alcohol content (vol)	14,5% vol.
Acidity total (gr/l)	5,12 g/L
pH	3.58
SO2 free (mg/l)	57 mg/L
Residual sugar (gr/l)	2,2 g/L
Suggested serving temperature	16 °C
Winemaker	Fidel Fernández Gómez.



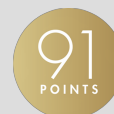
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