

Luis Cañas

D.O. Ca. Rioja (Alavesa)

Ribagaitas 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

The Ribagaitas Singular is a steep spot located to the south of Villabuena de Álava. The soil is heavy and has a clay-loam texture. This confers a distinctive character to the Tempranillo, which was the chosen red variety to be planted together with the whites Viura and Malvasía Riojana. For years, the wine from this vineyard plot was part of the winegrower's finest wines used in blends. A robust, rustic, terroir-driven wine, with Atlantic tannins and remarkable freshness. One of the distinctive features of RIBAGAITAS is its varietal blend and the fact that the Tempranillo, Viura, Malvasía Riojana and Calagraño are all picked on the same date. In order to ensure excellent ripening (neither too early nor too late) for the harvest of this Singular Vineyard, the viticultural team monitors the grapes closely, trying to ensure a balanced cycle of the different grape varieties. Rational and sustainable viticulture, in harmony with nature. This herbicide-free vineyard is farmed with mules. Grape bunches delivered to the winery in boxes, with a double selection process on tables, firstly of bunches and then of individual grapes. Grapes are fermented in a small stainless steel vat.

The ageing

Bunches arrive in boxes and undergo double selection on sorting table (bunches and berries). The grapes are fermented in a small stainless steel vat. Malolactic fermentation in 500 and 400 litre second-use barrels. The wine is later aged for 10 months.

Tasting notes

Colour: Picota, cherry-red intense colour.

Nose: Ripe fruity aromas with fine mineral nuances.

Palate: Unforgettable palate with intense and powerful tannins which are nonetheless perfectly ripe and polished (an "Atlantic" style).

Food pairing: A good companion to any top basque cuisine dish. It's also a good match for red and white meats, game and Iberico ham and any ham-based products (charcuterie).



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Technical data

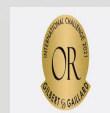
Varietals	85% Tempranillo, 15% others: Graciano, Viura, Riojan Malvasía, Calagraño
Vine Age	Planted in 1930 and replanted in 1958 as traditional bush vines
Vineyards	Elevation: 532 m GPS: 42.556712, -2.655549
Fermentation Temperature	26°C
Fermentation & Maceration Period	20 Days.
Barrel Composition	French Oak.
Barrel Age	Second use barrels.
Time in Barrel	10 Months.
Alcohol content (vol)	14,5% vol.
Acidity total (gr/l)	5,2g/L
pH	3,78
SO2 free (mg/l)	50 mg/L
Total Sulphites (mg/L)	65
Residual sugar (gr/l)	1,7g/L
Suggested serving temperature	16-18°C
Winemaker	Fidel Fernández Gómez



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