

Luis Cañas

D.O. Ca. Rioja (Alavesa)

White 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

Upon reception at the winemaking cellar, the grapes are cold macerated at 6°C for 12 hours in order to obtain all the aromatic potential of the varietal. After pressing and "débourbage", the wine is fermented under strict temperature control in order to avoid exceeding 15°C and the wine losing its aromas.

Tasting notes

Colour: Beautiful golden yellow colour with bright green-tinted reflections.

Nose: On the nose, white fruit (pear, apple) and some tropical fruit aromas dominate with hints of bush and fig tree leaves.

Palate: In the mouth it is fresh, elegant and smooth but well structured. Tasty, aromatic and with easy entry. Fruity finish with pleasant slightly bitter touches, typical of this variety.

Food pairing: Ideal as an aperitif, with tapas, salads, poultry and light fish dishes.

AR A E X
Grands
Spanish Fine Wines

Luis Cañas
BODEGAS Y VINEDOS



Technical data

Varietals	85% Viura, 10% Malvasia 5% Tempranillo Blanco.
Vine Age	40 Years Old.
Fermentation Temperature	15°C
Fermentation & Maceration Period	15 Days.
Alcohol content (vol)	13% vol
Acidity total (gr/l)	6,18g/L
pH	3,30
SO2 free (mg/l)	100mg/L
Residual sugar (gr/l)	1,4g/L
Suggested serving temperature	10-11°C
Winemaker	Fidel Fernández Gómez.