

Luis Cañas

D.O. Ca. Rioja (Alavesa)

White 2024

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 cycle began with a rainy winter with moderate temperatures, which led to budding even earlier than in 2023. The beginning of spring was also rainy, giving way to a period of prolonged drought that would last until September, with moderate temperatures. The red grape harvest began in October, as usual. The result: a very low-yield harvest of fairly high quality. The 2024 wines are aromatic, well-structured and fairly balanced on the palate.

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.