

Luis Cañas

D.O. Ca. Rioja (Alavesa)

PRODENERO 2020

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 vintage has been much better than expected. Although the year began with a lot of precipitation and the spring was rainy and warm, it was necessary to exercise extreme caution against fungal diseases. The year improved in the summer months as it was accompanied by dry, hot weather that favoured both good sanitary conditions and phenolic maturation. The expected result is very hopeful and with very structured and powerful wines.

Vinification

Rational, sustainable winegrowing, free of herbicides and in harmony with nature. The steep hillside slopes are prone to erosion. As is stabilises, the soil forms small obstacles that appear on ground-breaking which slow down water run-off, ensuring that the earth maintains as much moisture as possible. At the winery, double selection process on tables (bunches and individual grapes). Grapes are fermented in a small stainless steel vat. Malolactic fermentation in 400-litre French oak casks used for the third time with a subsequent thirteen-month ageing.

The ageing

13 months in 400l French Oak, three times used

Tasting notes

Colour: A deep red cherry, dark wine

Nose: It is principally marked by its black berry aromas on a background of spices, fallen forest leaves and tobacco. As the wine opens up in the glass, red berries in liqueur and aromatic plants emerge – the thyme, rosemary and juniper that surround the vines.

Palate: It is a surprising wine on the palate – silky and smooth, rich and mellow in the mouth, with a tannic finish that is highly evocative.

Food pairing: Red meats, lamb stew, mature cheeses and Jamon Iberico



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Technical data

Varietals	95% Tempranillo, 5% Malvasia, Viura, Garnacha, Graciano and Calagrano
Vine Age	planted in 1930, 1945 and 1970 PRODENERO is situated in an unspoil environment. This is Bodegas Luis Cañas's most northerly vineyard situated atop a hill just a few metres from the imposing Sierra Cantabria mountain range
Vineyards	
Fermentation Temperature	< 25° C
Barrel Composition	French Oak
Barrel Age	3 times used
Time in Barrel	13 months
Time in Bottle	1 year
Alcohol content (vol)	14,5
pH	3,8
Residual sugar (gr/l)	1,6 g/L
Suggested serving temperature	14-16°C
Winemaker	Jon Cañas