

Luis Cañas

D.O. Ca. Rioja (Alavesa)

Poyotos 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

Poyotos is the name of a small peak, border between Leza and Párganos. The vineyard is located on a hill, difficult to access, and perhaps for this reason it has been preserved to this day, avoiding grubbing up. It was planted in 1920, and today, at more than 100 years old, it produces a small number of grapes (below 2,000 kg/Ha). It is undoubtedly the varietal mix that makes Finca Poyotos so special. Two thirds of the assemblage are old Tempranillos, while the other third is made up of a mixture of Garnacha, Graciano, Bobal, Viura, Malvasía Riojana, Calagraño, and 11 strains of old varieties that are being identified little by little. This is one of the secrets of the complexity of this wine. Malolactic fermentation in inox vat, malolactic in French 500 l barrels

The ageing

16 months: 8 months in French 500l used barrels and 8 months in clay jar

Tasting notes

Colour: Vibrant Red cherry color

Nose: : The tasting of this wine reflects the character of the vineyard, a vineyard with a great varietal mix. Garnacha gives that character of red fruit and menthol nuances that provide freshness

Palate: great silkiness in the mouth. The wine flows in the mouth, towards a tasty and expressive finish where the fruit is once again the protagonist

Food pairing: Red meats, poultry, lamb chops or mature cheese



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Technical data

Varietals	80% tempranillo, 20% Garnacha, Graciano, Bobal, Viura, Malvasía, Calagraño
Vine Age	more than 100 years
Vineyards	Vineyard in Leza / Paganos, 1,8ha, planted in 1920
Fermentation Temperature	< 25° C
Barrel Age	1-3 years
Time in Barrel	8 months in French 500l used barrels and 8 months in clay jar
Time in Bottle	1 year
Alcohol content (vol)	14,5% vol
Residual sugar (gr/l)	2 g/L
Suggested serving temperature	14-16°C
Winemaker	Juan Luis Cañas



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