



Luis Cañas Wineries is a family-owned winery that dates back to 1928 although the family has been in the grape-growing and wine-making business for more than two centuries. Today, it is one of the leading wineries of the Rioja Alavesa Region.

At Luis Cañas, the vinification process starts with 90 hectares of their own vineyards and 200 hectares controlled by their regular suppliers, divided into 815 plots of land. The winery is equipped with the latest in modern wine-making systems in order to constantly produce the highest quality wines. The results continually win over faithful clientele, as well as garner prestigious national and international awards and ratings from the most important tastings and wine magazines in the world.

# Luis Cañas

Luis Cañas Reserva 2005

D.O. Ca. RIOJA



**The Harvest:** 2005 was excellent with a favorable vegetative cycle due to a benign climate that offered moderate, but well-distributed rainfall until the fruit-setting. This was a model harvest in terms of the healthy conditions and climate, which narrowly avoided a period of storms in the middle of October.

**Vinification:** Upon entering the bodega, bunches undergo a manual selection and then individual grapes are sorted based on their weight. Following this double selection process, they are de-stemmed and crushed

before undergoing fermentation and then maceration in stainless steel tanks for a total of 22 days, obtaining better colour extraction as well as much more complex and tannic wines, suitable for prolonged aging.

**The Aging:** After its primary fermentation, the wine is placed in barrels where it undergoes malolactic fermentation and is aged for 18 months in French and American Oak. It was then bottled in July 2009 and stored at our winery under controlled temperature.

## Tasting notes

**Colour:** Deep cherry red, clean and bright.

**Nose:** Good aromatic intensity with notes of ripe red fruits over a base of elegant balsamic

**Palate:** In the mouth is tasty, mellow, fresh and with fine nuances of sweet fruit. It has volume and the tannins are well integrated and polished. In the aftertaste, touches of very ripe fruit and nuances of liquor appear making it last in the palate.

**Food Matches:** This wine pairs well with roasted lamb, feathered game, meaty stews or hard cheeses.

## Technical Specification

Varietals	95% Tempranillo & 5% Graciano
Vine Age	40 Years on Average
Fermentation Temperature	27°C
Fermentation & Maceration Period	21 Days
Barrel Composition	French & American Oak
Barrel Age	2 Years Old
Time in Barrel	18 Months
Time in Bottle	Bottled in July 2009
Alcohol content (vol)	14.5%
Acidity total (gr/l)	5.4 gr/l
pH	3.54
SO2 free (mg/l)	25 mg/l
Residual sugar (gr/l)	1.7 gr/l
Suggested temperature for serving	18°C
Winemaker	Fidel Fernández Gómez

