

ARAEX

Grands

Spanish Fine Wines

LUIS CAÑAS

BLANCO 2016

D.O. Ca. RIOJA

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.

THE HARVEST

The 2016 harvest has been a late one, defined by the drought and high temperatures recorded in summer, but following favourable climatology conditions in September and October, which have made it possible to maintain exceptional conditions and proceed with a selective harvest once the grapes had reached perfect ripeness in each of the vineyard's plots. The alcoholic strengths have been lower than in the past two years and strong acidity and colour levels have been recorded. The year has been particularly warm, but accompanied by extensive moisture in the soil following the rain that fell in the cold winter months. These conditions have resulted in a wonderful harvest with an excellent quality in terms of tannins and sugar. One of the best vintages in living memory in Rioja Alavesa.

VINIFICATION

Upon reception at the winery, 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 debourbage, the wine is fermented under strict temperature controls 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: In the nose, white fruit (pear, apple) and tropical fruit aromas dominate with some 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 into the mouth. Fruity end with pleasant bitter touches, typical of this variety.

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

TECHNICAL SPECIFICATION

Varietals	90% Viura, 10% Malvasia
Vine Age	40 Years Old
Fermentation Temperature	15°C
Fermentation & Maceration Period	15 Days
Alcohol content (vol)	13,51% vol
Acidity total (gr/l)	6,99g/L
pH	3.39
SO2 free (mg/l)	26mg/l
Residual sugar (gr/l)	1,6g/L
Suggested temperature for serving	10-11°C
Winemaker	Fidel Fernández Gómez

