



Luis Cañas 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 Rioja Alavesa and Spain.

At Luis Cañas, the vinification process starts with 110 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

Crianza 2009

D.O. Ca. RIOJA



**The Harvest:** A hot, dry summer meant that alcoholic ripening was faster than usual. By mid-September, with approximately 5% of the harvest underway, Rioja Alavesa saw some rain which helped ease the stress on the vines and balanced alcoholic and phenolic ripening levels. The lack of diseases helped vines to maintain their healthiness contributing to obtain high quality grapes.

**Vinification:** Upon entering the bodega and passing the selection table, the grapes are de-stemmed and crushed be-

fore undergoing fermentation and then maceration in stainless steel tanks for a total of 20 days, obtaining better colour extraction as well as much more complex wines, suitable for prolonged aging. The wine is clarified with vegetable gelatines and follows anicrobic filtration.

**The Aging:** After its primary fermentation, the wine is placed in barrels where it undergoes malolactic fermentation and is aged for a minimum of 12 months. It is then bottled for at least another 12 months.

## Tasting notes

**Colour:** Ruby red colour.

**Nose:** A clean nose with notes of balsamic and fine nuances of plum and clean oak.

**Palate:** Smooth, fruit and spice flavours with toasted oak. Complex and structured. A pleasant finish with red fruits and hints of eucalyptus.

**Food Matches:** Ideal with meat paellas, roasted meat and poultry, chorizo and other Spanish cured meats.

## Technical Specification

Varietals	95% Tempranillo & 5% Garnacha
Vine Age	30 Years on Average
Fermentation Temperature	26°C
Fermentation & Maceration Period	20 Days
Barrel Composition	70% French & 30% American
Barrel Age	Average 3 years
Time in Barrel	12 Months
Time in Bottle	Bottled in September 2011
Alcohol content (vol)	14 %
Acidity total (gr/l)	5.40 gr/l
pH	3.54
SO2 free (mg/l)	17 mg/l
Residual sugar (gr/l)	1.8 gr/l
Suggested temperature for serving	18° C
Winemaker	Fidel Fernández Gómez

