

LUIS CAÑAS



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VIÑAS VIEJAS 2021

Old vineyards 2021

Our ancestors planted these Viura and Malvasia vines in the so-called cabezadas, the highest and poorest sections of their vineyards. This wine is the result of an exquisite selection of vines and grapes in this old vineyard. A wine with subtle aromas that bring out the distinctive character of Rioja Alavesa's clay-limestone soils.

VARIETIES

90% Viura.

10% Malvasía riojana (Rojal)

VINEYARDS

Average Age: 59 years

Villages: Villabuena, Leza and Navaridas.

Elevation: 450m to 620m above sealevel.

Average yield: 6.000kgs/ha.

Characteristics: bush vines planted on poor soils on the highest parts of the vineyards.

Guarantee of Origin "VINO DE ZONA": this seal, issued by the DOCa Rioja, certifies that grapes for this wine come from vineyards in RIOJA ALAVESA.

WINEMAKING

Manual harvest in boxes and double selection of bunches and grapes on the table.

Alcoholic fermentation: 70% of the wine is fermented in barrels, mainly 500L French oak barrels (10% of these barrels are second use). The other 30% of the wine ferments in different containers: amphorae, concrete, stainless steel. Later aged on lees with bâtonnage for six months.

TASTING NOTES

Straw yellow, it is subtle on the nose, with fine aniseed notes, chamomile, which give way to aromatic plants like lemon verbena as the wine opens. Vegetable notes of boxwood and nettles bring freshness to the whole. In the mouth it is complex. It has nerve and a lot of personality, with a point of salinity in the aftertaste. Aging on lees gives it volume, greasiness, and a very silky touch that wraps the mouth.

Excellent cellaring potential
Serve between 6 and 8°C (43°F and 46°F)
Alcohol: 13,5% abv



0,75 L