LUIS CAÑAS

VIÑAS VIEJAS 2023

Old vineyards 2023

0,75 L

Service Temperature: 6ºC-8ºC

Alcohol: 13% vol.

pH: 3,3

Acidity: 5,6 g/L

Long ageing potential

Absolute Capsule Green

LineBase (made out sugar cane)

Water-based inks

100% recyclable Carton

Wines suitable for vegan consumption

VEGANO

Our ancestors planted the Viura and Malvasia vines in the traditional "cabezadas", the highest and poorest areas of the vineyards. This wine is the result of an exquisite selection of vines and grapes within this old vineyard. A wine with subtle aromas and the distinctive character of Rioja Alavesa's clay-limestone soils.

VARIETIES

Viura (85%), Malvasía riojana (rojal) (10%) and Tempranillo blanco (5%)

RIOJA ALAVESA VINEYARDS

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

- Average Age: 60 years old
- Location: Villabuena de Álava, Leza y Navaridas.
- Altitude: 450 to 620 metres above sea level
- Average Yield/ha: 6.000 kgs/ha.

2023 VINTAGE

This was a hot year although the proximity of the Sierra always influences positively our vineyard cooling down the vines when needed between July and September. The harvest was brought forward due to the intense Summer heat resulting in a good balance between acidity and aromatic intensity. This vintage showcases a pleasant unctuosity and dense texture.

WINEMAKING

Hand harvesting and double sorting (bunches and grapes)

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

TASTING NOTES

Pale straw yellow in color, it is attractive and complex on the nose, with aniseed and spicy notes, citrus aromas of orange peel, over a background of fine woods. It is tasty on the palate, with an unctuous texture and vibrant acidity, which gives length to the wine.