

LUIS CAÑAS CRIANZA



GRAPE VARIETIES

95% Tempranillo 5% Garnacha

SOIL

Mainly small plots with old vines characterised by being located in chalky-clay soils with low fertility, mainly on slopes and terraces, with an ideal microclimate and exposure to the sun which makes them unique.

VINIFICATION

Grapes harvested manually in small boxes then clusters selected by hand on the sorting table and subsequently each individual berry is checked on a Mistral table, so that only those in perfect condition continue in the process.

12 months in 3 year old 60% French and 40% American barrels



TASTING NOTES.

Cherry red colour. Marked fruity character on the nose, with aromas of strawberry and banana and hints of vanilla, cedar wood, fallen leaves and balsamic aromas. On the palate, it is enveloping and dense with potent but round tannins. The aftertaste brings back fruit notes and an acidity that gives freshness to the wine.