

LUIS CAÑAS



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RESERVA DE LA FAMILIA

VARIETIES

85% Tempranillo.

15% Other.

Vine age: Over 45 years.

PRODUCTION

Grapes are harvested in small boxes.

Double selection table for bunches and berries.

Malolactic fermentation in new barrels.

ALCOHOL

14,5°

AGEING

20 months in new barrels.

Oak type:

50% French

50% American

Barrel age: 2 years

This wine comes from a selection of old vines planted in low yielding soils which ensures a small bunch production (4500-5500 Kg. per hectare).

TASTING NOTES

Deep red cherry colour. Intense and very complex on the nose, with aromas of ripe black fruit and creamy notes reinforced by the type of barrel toast. Spice and earthy nuances mixed with liquor notes. It is ample on the palate, with plenty of volume, holding well in the mid palate and polished. Powerful and vivid showing liquorice and bitter chocolate notes.



0,75 L.