



# Bodegas La Cana

## A Benchmark for Albarino

Bodegas La Cana is a 25 ha vineyard planted to albarino planted prior to 1990 in the traditional pergola system of Rias Baixas DO.

Bodegas La Can is owned by Jorge Ordóñez and was founded in 2008. The philosophy of La Cana is the artisanal elaboration of native varieties from very old vineyards, less productive, but which provide more quality in all senses. The new La Cana winery, officially inaugurated in early 2014, is equipped with the most current technology. The new facilities house stainless steel tanks and has 63 barrels of between 500 and 600 liter capacity.

The grapes from La Caña come from a 25-hectare vineyard in Sisan Ribadumia. The terrain is very poor. The soils are composed mainly of sand, coming from decomposed granite and have a high acidity, due to its proximity to the Atlantic Ocean. The vineyards are dry farmed, organically farmed, and cultivated by hand.

La Cana is hand-harvested and stored in small baskets prior to sorting at the winery. The grapes are pressed after a 12 hour cold soak, which helps prevent oxidation and allows for less sulfur use. They are then destemmed and whole cluster pressed with a pneumatic press. Fermentation occurs in 65% stainless steel tanks and 35% 500L & 600L neutral barrels. Sur lie ageing for eight months with bi-weekly battonage.

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