Amaren

D.O. Ca. Rioja (Alavesa)

GARNACHA 2019

Amaren started during the 1995 harvest and as a tribute to Ángeles, Juan Luis Cañas' mother. A tireless worker, Ángeles devoted her life to the family vineyard and the winemaking cellar. Bodegas Amaren is the search for perfection in all fields. The vineyard, its selection, the winemaking and ageing are all lovingly nurtured in order to achieve wines that bring emotion and pleasure. The grapes used to produce Amaren wines come from small plots located on slopes and terraces planted with low-yielding old vines that can produce exceptional wines. The harvest's manual and always carried out with the utmost respect for the environment. As quality is the essence of Amaren wines, they are only available in good vintages and their production is limited.

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BODEGAS AMAREN

The harvest

It was a shorter vintage than usual in terms of quantity, but of a very high level of quality. Quantity wise, a 25-30% decrease in yield compared to a normal year's harvest. Great concentration of colour and grade that will allow keeping back wines with great longevity and with lots of fruit. Very favourable year for the cultivation of the vine, with two shocks at the beginning and end of the cycle. It was a vintage that accumulated an advance of about 10 days compared to a normal year. The low production, the favourable climate during most of the year, the morphology of grains and clusters and the good work of the winemakers resulted in very high quality wines.

Vinification

Upon entering the bodega, bunches are carefully selected before being de-stemmed so the individual berries can be sorted based on their weight. Grapes are pre-macerated at 8ºC for five days. Only the most perfect grapes are allowed to pass to wooden vats of French oak for fermentation, which lasts seven days. The resulting wine is then racked to new French oak barrels for malolactic fermentation, during which the lees are pumped over periodically. The wine is later clarified with egg white to obtain a well-rounded wine with excellent oak integration.

The ageing

10 Months in 400l barrels

Tasting notes

Colour: Ruby red, clean and bright, with a medium-high intensity
Nose: In the nose there are red fruit aromas on a lactic background with spice notes that suggest pepper. The saline tone evokes the limestone in the vineyard soil.
Palate: On the palate the wine leads with a sweet silkiness which gradually gives way to a velvety tannic structure and a well-rounded acidity that gives the wine its unmistakeable personality. Its weight and the subtle bitterness that the wine leaves on the pala
Food pairing: Red and white meats, game in sauce, rice and pasta, and cured cheeses.

Technical data

Varietals	100% Garnacha
Vine Age	65 years. 480 metres above sea level
Vineyards	Loamy soil, rich in limestone. The Vallondo estate is interesting in that it features some of the most northerly Garnacha vines in the Iberian Peninsula. Its location offers nuances that are so unique to this grape that we call it "Atlantic Garnacha"
Fermentation Temperature	< 25º C
Barrel Composition	French
Barrel Age	New
Time in Barrel	10 months
Time in Bottle	1 year
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	4,9 g/L
pH	3.7
Residual sugar (gr/l)	2 g/L
Suggested serving temperature	14-16ºC
Winemaker	Jon Cañas