Amaren

D.O. Ca. Rioja (Alavesa)

Angeles De Amaren 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.

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, the bunches are carefully selected before being de-stemmed so the individual berries can be sorted based on their weight. The two varieties are processed and aged separately to preserve the fruit of the Tempranillo and enhance the complexity of the Graciano with its spicy characteristics. The fermentation of the Tempranillo is carried out in concrete deposits. The Graciano ferments in french oak barrels.

The ageing

10% of the wine is aged in concrete tulips, and the 90% in French, American and Hungarian oak barrels (50% new)

Tasting notes

Colour: Cherry-red with a high robe.
Nose: Highly intense aromas with a pronounced content of fruit over a delicate background of oak. Lactic nuances and spicy touches.
Palate: Tasty and expressive with smooth, fresh tannins and balanced acidity. On the finish, it is long with reminiscences of red and black fruit. Fresh, lively and persistent.
Food pairing: Mild curries, white meats in sauce, pasta with white and red sauces, grilled mushrooms, foie-gras and salmon.

ARAEX Grands
Spanish Fine Wines

BODEGAS AMAREN

Technical data

Varietals	90% Tempranillo, 10% Graciano
Vine Age	Average age over 55 years.
Vineyards	Calcareus clay soils in Samaniego and Leza. The Graciano grapes come from "Cantarranas" single vineyard
Fermentation Temperature	27ºC
Fermentation & Maceration Period	8 Days
Barrel Composition	French, American & Hungarian
Barrel Age	50% New
Time in Barrel	15 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,6 g/L
pH	3.23
SO2 free (mg/l)	49mg/L
Residual sugar (gr/l)	2 g/L
Suggested serving temperature	17-18ºC
Winemaker	Jon Cañas

RIOJA MASTERS - 2024 Spain

91 POINTS CLUB ENOLOGIQUE - 2024 UK

93 POINTS DECANTER - 2024 UK

92 POINTS JAMES SUCKLING - 2024 USA