

Amaren

Vitigno Singular - DOCa. Rioja (Alavesa)

Carraquintana 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.

Vinification

Upon entering the bodega, bunches are carefully selected before being destemmed so the individual berries can be sorted based on their weight. Grapes are pre-macerated at 8°C 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

A total of 12 months in new 500L. French oak barrels from a selection of oak forests in central France.

Tasting notes

Colour: Dark cherry - black tones and red hues - with a deep cover.

Nose: This blend that includes 10% white Malvasia creates a wonderfully floral and delicate nose that's unusual for a red wine. There's a good concentration of subtle dark red fruit from the majority old vine Tempranillo.

Palate: Pleasant first impression on the fore-palate that develops into a structured wine on the the mid and back palate. Surprising as the floral nose promises a lighter wine, tenaciously fruity and long finish.

Food pairing: Red meats, both red and white meat in sauces, stews, seafood stews, game, game in sauces and cured cheeses.



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Technical data

Varietals	90% Tempranillo, 9% Malvasia rosada, 1% Garnacha & Graciano
Vine Age	85+ Years
Vineyards	Singular Vineyard in Leza: 13 ha at 570 meters altitude.
Fermentation Temperature	26°C
Fermentation & Maceration Period	7 Days.
Barrel Composition	French Oak.
Barrel Age	New.
Time in Barrel	12 Months.
Time in Bottle	Minimum 16 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,23g/L
pH	3,55
SO2 free (mg/l)	36mg/L
Residual sugar (gr/l)	1,55g/L
Suggested serving temperature	17-19°C
Winemaker	Jon Cañas.