

# Amaren

*Vitigno Singular - DOCa. Rioja (Alavesa)*

## El Cristo De Samaniego 2020

*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 de-stemmed 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 225 French Oak - 3rd use (68%) and concrete vats (32%).

### Tasting notes

**Colour:** Cherry-red tones with a high robe.

**Nose:** Fine, elegant and complex on the nose with good concentration of black fruit, subtle touches of creamy oak as well as hints of roasted coffee and minerals.

**Palate:** It is full-bodied, fleshy and elegant, with plenty of complexity and power. This wine shows black fruit jam and liquorice, firm structure, a long, delicious and persistent finish as well as good acidity.

**Food pairing:** Red meats, stews, game, cured cheeses and different types of blue fish.

AR A E X  
*Grands*  
Spanish Fine Wines

  
B O D E G A S  
A M A R E N



## Technical data

Varietals	90% Tempranillo, 8% Garnacha, 1% Viura, 1% Malvasia
Vine Age	40 Years.
Vineyards	Singular Vineyard in Samaniego at the foothills of Sierra Cantabria at 625m altitude. Soils of sand and limestone.
Fermentation Temperature	26°C
Fermentation & Maceration Period	17 Days.
Barrel Composition	French Oak.
Barrel Age	New.
Time in Barrel	12 Months.
Time in Bottle	Minimum 14 Months.
Alcohol content (vol)	15% vol
Acidity total (gr/l)	5,23g/L
pH	3,55
SO2 free (mg/l)	36mg/L
Residual sugar (gr/l)	1,85g/L
Suggested serving temperature	17-19°C
Winemaker	Jon Cañas.



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