Amaren

D.O. Ca. Rioja (Alavesa)

El Regollar 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.

The harvest

The vintage has been much better than expected. Although the year began with a lot of precipitation and the spring was rainy and warm, it was necessary to exercise extreme caution against fungal diseases. The year improved in the summer months as it was accompanied by dry, hot weather that favoured both good sanitary conditions and phenolic maturation. The expected result is very hopeful and with very structured and powerful wines.

Vinification

90% old vine Tempranillo and 10% of other, various indigenous pre-phylloxera grapes. The harvested grapes are fermented in temperature-controlled French oak casks and macerated to extract their full potential. The resulting wine is then passed to French oak barrels where it undergoes malolactic fermentation to give it complexity and aromatic intensity while stabilising its colour. The vineyard is harvested in the traditional style using a mule.

The ageing

The wine is aged for a total of 15 months in second and third use 500L. French oak barrels from a selection of several top French coopers. It is then bottled and is aged another 14 months at least.

Tasting notes

Colour: Lovely, deep dark cherry-red colour.
Nose: Ripe and concentrated fruit aromas, with mineral and spice traces, and notes of blackberry and blueberry jam wrapped in subtle oak with tones of butter scotch and coffee.
Palate: Concentrated and creamy on the mid palate, well-balanced and fruity with fine tannins. Very long and expressive, leaving a clear impression of the character of the terroir and the very ferrous soils. Great acidity.
Food pairing: Suggested for dishes such as marmitako, which is a traditional Basque stew prepared by fishermen and made with tuna, tomatoes and green peppers. It goes well with lamb dishes, beef steak and grilled sea bream.

ARAEX Grands
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Technical data

Varietals	95% Tempranillo 5%Graciano, Garnacha, Bobal, Viura; Malvasía, Moscatel and Calagraño
Vine Age	More than 110, pre-phylloxera vines, north orientated vineyard.
Vineyards	Single Plot in Villabuena planted in 1920 at 526 m
Fermentation Temperature	27ºC
Fermentation & Maceration Period	10 Days.
Barrel Composition	French Oak.
Barrel Age	New.
Time in Barrel	14 Months.
Time in Bottle	Minimum 24 Months.
Alcohol content (vol)	14,5% Vol.
Acidity total (gr/l)	4,98 gr/L
pH	3.69
SO2 free (mg/l)	98 mg/L
Residual sugar (gr/l)	1.56 gr/L
Suggested serving temperature	18ºC
Winemaker	Jon Cañas.

94 POINTS
CLUB ENOLOGIQUE - 2025 UK

94 POINTS
TIM ATKIN - 2024 UK

93 POINTS
GUÍA PEÑÍN - 2024 Spain