

Amaren

D.O. Ca. Rioja (Alavesa)

Graciano 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

These hundred-year old rustic vines bear very few grapes that ripen late and are harvested late in the season. They are the winery's oldest Graciano vines, the fruit from which reaches exceptional levels of intensity and complexity. This is the challenge facing Jon Cañas, who through this wine offers us a pure, intense expression of the grape, highlighting all the subtle ties of the terroir.

The ageing

11 months in 400-litre casks.

Tasting notes

Colour: The wine has a purple colour, clean and bright, with a very-high intensity.

Nose: In the nose it presents a wide range of aromas that develop as the wine breathes in the glass. There are ripe fruit, pepper and violet sweets, as well as balsamic and aromatic herb notes (oregano, thyme, rosemary and bay). Spice notes, such as nutmeg, can

Palate: On the palate there are ripe black fruits (plum and cranberry), balsamic eucalyptus and liquorice notes, with hints of soil that bring to mind the vineyard. The wine lingers on the palate with polished tannins. High acidity, as is typical of this grape va

Food pairing: Red meat, lamb, matured cheese, Jamon ibérico, or classical Rioja dishes like Patatas a la riojana

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Technical data

Varietals	100% Graciano
Vine Age	More than 100 years
Vineyards	El Pomal: planted in 1912 on loamy soil. The vineyard has 1,025 vines, with a north-south orientation, 15° to the east.
	Calvarios Estate: planted in 1915 on loamy soil. The vineyard has 628 vines, with a north-south orientation, 20° to the east
Fermentation Temperature	< 25°C
Barrel Composition	French Oak
Barrel Age	New
Time in Barrel	11 months
Time in Bottle	1 year
Alcohol content (vol)	14,5% vol
Residual sugar (gr/l)	2 g/L
Suggested serving temperature	14-16°C
Winemaker	Jon Cañas



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