

Amaren

D.O. Ca. Rioja (Alavesa)

Malvasia Magnun 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

The Malvasia Riojana has, traditionally, been present in our vineyards often part of a mixed field blend with Tempranillo, Viura and other grape varieties. In this particular old vineyard we have preserved this grape, also known as "Rojal" given the pink hue it takes when ripe. VINEYARD: El Pomal VILLAGE: Leza VINEYARD AGE: 1912 HEIGHT ABOVE SEA-LEVEL: 550 m SOIL: Chalk/limestone clay VINEYARD ASPECT: North-South with a 15 degree East slant

The ageing

Manual harvest in baskets and a grape by grape selection at the winery. Fermentation in a concrete 1.700 litre "egg". Ageing on its own fine lees in the same "Egg" for 14 months with weekly Crianza "bâtonnage". No barrel ageing. Aged for 2 years in bottle in the Amaren cellar before release. BOTTLING DATE: December 2017 PRODUCTION: 2.141, 75 cl Bts, and 200 of 1,5 l

Tasting notes

Colour: Clean, iridescent, with an extremely elegant presence. With pale yellow adornments and intense, bright-green hues that highlight its freshness.

Nose: A wine of great aromatic complexity. On the nose there are many different aromas, ripe fruit such as pineapple and pears as well as delicate floral aromas such as orange blossom, dried flower petals, nutmeg, and pastry such as "brioche".

Palate: It is full and dense. The nice, full fruit sensation always allows space for floral and balsamic essences on the after taste. Very complex. The ageing on its fine lees and "bâtonnage" ensures a rich and full flavour, dense full bodied and long.

Food pairing: It can be a perfect aperitif wine but where it shines is on the table, accompanying seafood, fish with powerful sauces and even meats.



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A M A R E N

Technical data

Varietals	100% Malvasia Riojana or "Rojal"
Vine Age	Planted in 1921
Vineyards	El Pomal in Leza village at 550m. Clay-limestone soils orientad N-S with slope of 15%.
Fermentation Temperature	12°C
Fermentation & Maceration Period	4 months.
Barrel Age	No Oak
Time in Bottle	24 months minimum.
Alcohol content (vol)	13,50% vol.
Acidity total (gr/l)	6.68gr/L
pH	3.25
SO2 free (mg/l)	13.5mg/L
Residual sugar (gr/l)	2.4gr/L
Suggested serving temperature	10-12°C
Winemaker	José Ramón Calvo.