

Amaren

D.O. Ca. Rioja (Alavesa)

Selección De Viñedos 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

Upon entering the bodega and passing the selection table, the grapes are de-stemmed and crushed before undergoing fermentation and then maceration in concrete deposits for a total of 8 days, obtaining better colour extraction as well as much more complex wines, suitable for prolonged ageing. The wine is clarified with vegetable gelatines followed by anicrobic filtration.

The ageing

After its primary fermentation, the wine is placed in barrels where it undergoes malolactic fermentation and is aged for a minimum of 12 months. It is then bottled for at least another 12 months.

Tasting notes

Colour: Ruby red colour

Nose: A clean nose with notes of balsamic and fine nuances of plum and clean oak.

Palate: Smooth, fruit and spice flavours with toasted oak. Complex and structured. A pleasant finish with red fruits and hints of eucalyptus.

Food pairing: Recommended for red meats, game and ripe cheeses.



AR A E X
Grands
Spanish Fine Wines

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

Technical data

Varietals	85% Tempranillo, 15% Garnacha
Vine Age	30+ Years
Vineyards	Terraces and hillsides with a gentle slope. Most of the vineyards are located in Samaniego; a mixture of vineyards that contain chalky, claylimestone and gravelly soils.
Fermentation Temperature	26°C
Fermentation & Maceration Period	21 Days
Barrel Composition	French & American Oak
Barrel Age	New
Time in Barrel	12 Months
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,36g/l
pH	3.50
SO2 free (mg/l)	77mg/l
Residual sugar (gr/l)	< 2g/L
Suggested serving temperature	17-18°C
Winemaker	Jon Cañas



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