

Amaren

D.O. Ca. Rioja (Alavesa)

Tempranillo Reserva 2015

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

This was the earliest harvest in Rioja Alavesa's history. Quality and quantity were excellent due to a favourable climatology during the whole vegetative cycle without any disease. Harvest was concentrated in 4 weeks. Wines have special freshness and elegance.

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 18 months in new French oak from a selection of oak forests in central France.

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 and a long, delicious and persistent finish. Vibrant acidity makes the wine fresh.

Food pairing: Red meats, meat in sauce stews, sea food stews, game, game in sauce and cured 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	100% Tempranillo
Vine Age	60+ Years.
Fermentation Temperature	26°C
Fermentation & Maceration Period	7 Days.
Barrel Composition	French Oak.
Barrel Age	New.
Time in Barrel	18 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)	1,7g/L
Suggested serving temperature	17-19°C
Winemaker	Jon Cañas

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