

Amaren

Vitigno Singular - DOCa. Rioja (Alavesa)

Viña Chelus 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.

Vinification

90% old vine Tempranillo and other 10% is Graciano, Garnacha and other indigenous pre-phyloxera 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 ageing

The wine is aged for a total of 10 months in new 500l French oak from a selection of several top French barrel makers. It is then bottled and is aged another 24 months at least.

Tasting notes

Colour: Deep, blackcurrant and dark cherry red colour.

Nose: Fresh nose reminiscent of red and black forest fruit with a balsamic background and pleasant mineral and spice hues.

Palate: An ample and fleshy palate, enveloping, tasty and concentrated with a long finish and supported by good acidity.

Food pairing: Matches well stews - both meat and fish based - as well as lamb (grilled or in sauce) and with steak. Also goes well with young cheeses of all types.

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Technical data

Varietals	90% old vine Tempranillo, 10% Graciano, Garnacha, Other indigenous pre-phyloxera grapes, and also white varieties Viura and Malvasía.
Vine Age	0,1162 ha in 1920; 0,3234 ha in 1945, 0,2675 ha in 1950, 0,4366 ha in 1972.
Vineyards	Singular Vineyard in Samaniego, planted between 1920, 1945, 1950 and 1972
Fermentation Temperature	27°C
Fermentation & Maceration Period	15 Days.
Barrel Composition	French Oak.
Barrel Age	New.
Time in Barrel	10 Months.
Time in Bottle	Minimum 24 Months.
Alcohol content (vol)	14,5% Vol.
Acidity total (gr/l)	4,58 gr/L
pH	3,69
SO2 free (mg/l)	22 mg/L
Residual sugar (gr/l)	1,56 gr/L
Suggested serving temperature	18°C
Winemaker	Jon Cañas.



TIM ATKIN - 2024
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