

Product code: 3001

Bodegas Amaren, Ángeles de Amaren, Rioja, Spain, 2017



Producer Profile

Bodegas Amaren, meaning 'of my mother' in Basque pays homage to Ángeles, the mother of Juan Luis Cañas, owner of Bodegas Luis Cañas.

Ángeles dedicated her life to the winery with a fierce passion to produce only the highest quality wines. In 2009 Juan created a winery dedicated to making wines that represent the pioneering ambition of his mother. Grapes are hand harvested and vineyard plots are categorised according to quality. These wines are so good five of the seven 3-star Michelin restaurants in Spain feature them on their menus.

Viticulture

The Amaren brand began in 1995 and was until recently the premium range from Luis Cañas. Following the immense commercial and critical success of these wines, Juan Luis determined it was time to create a winery devoted exclusively to their creation. At Amaren, he seeks perfection at every stage of the process; in the vineyard, during selection, and throughout the processing and ageing. And with nearly 50 percent of the vineyards older than 60 years, as well as a rational and environmentally friendly form of viticulture.

Winemaking

Upon entering the Bodega, the bunches are selected by Luis Cañas himself before being de-stemmed so the individual berries can be sorted based on their weight. The two varieties are processed and aged separately to preserve the fruit of the Tempranillo and enhance the complexity of the Graciano with its spicy characteristics. The fermentation process is carried out in stainless-steel under the strictest of temperature controls. Both varieties are then racked to new French and American oak barrels for malolactic fermentation, before ageing for a total of 16 months.

Technical Details

Varieties:

Tempranillo 85%
Graciano 15%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Aging

Time: 16 Months

Type: French Oak

% wine oaked: 100

Tasting Note

Cherry red. Incredibly intense fruit aromas over a delicate background of oak. Lactic nuances and spicy touches. Tasty and expressive with smooth, fresh tannins and balanced acidity. On the finish, it is long with reminiscences of red and black fruit. Fresh, lively and persistent.

Food Matching

Mild curries, white meats in sauces, pasta with white and red sauces, grilled mushrooms, foie-gras, salmon.

% new oak: 100