

Product code: 2897

BODEGAS AMAREN, BLANCO, DOCA RIOJA, SPAIN, 2018



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

The grapes used to produce Amaren come from vines situated in the highest parts of vineyards where the soil is poor, thus obtaining small bunches of grapes which allow for perfect ripening with highly concentrated nuances. Upon entering the bodega, the bunches are cold macerated for six hours and then selected by hand before being de-stemmed so the individual berries can be sorted based on their weight. Only the most perfect grapes are allowed to pass to new 225-litre French oak barrels for fermentation. The wine is aged in new French oak barrels for an additional seven and a half months.

Tasting Note

Straw-yellow in colour. High aromatic intensity, blended nuances of syrup fruit and cake. In the mouth it is smooth and rounded, with a high complexity of citric flavours (lemon peel), hints of pineapple, pipe tobacco and aromatic plants with a mineral and extremely elegant finish.

Food Matching

Pasta, rice dishes, white meats with light sauces, roasted or grilled fish, seafood, roasted vegetables, foie-gras.



Technical Details

Varieties:

Viura 85%
Malvasia 15%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 7 - 8 Months

Type: French 225l
Barrels

% wine oaked: 100

% new oak: 100