



Bodegas Amaren, Blanco Barrel Fermented, DOCa Rioja, Spain, 2021

Producer Profile

Jon Cañas (Luis Cañas' grandson) is the imaginative winemaker behind Bodegas Amaren.

Jon has been granted free rein to explore the character of Alavesa's vineyards, giving us a raw, modern interpretation of Rioja Alavesa. Bodegas Amaren is comprised of some of the best and highest altitude vineyards around the villages of Samaniego and Leza, where the soil is poor and gnarly vines, ageing up to and over 100 years old, produces small bunches, perfect for making highly concentrated Rioja wines.

Viticulture

Vines average more Than 60 years in age and are situated around 545 meters above sea level. The plots are located locally around the winery – Samaniego and the north of Villabuena de Álava and Leza and consist of chalky soils poor in organic matter. Clusters and berries are small, with high concentration and plenty of nuances.

Winemaking

Manually harvested, grapes are selected on a double sorting table (first clusters and then berries). Only intact berries are selected. Alcoholic fermentation is conducted in 225 and 500 litre French oak barrels, whereas a small batch ferments in a concrete egg. The wine is aged in a combination of mostly new French oak barrels and concrete for an additional 10 months with regular battonage.

Tasting Note

Pleasant chalky notes on the nose that showcase the clay-calcareous terroir along with additional complexity thanks to the wood fermentation. Tremendously fresh thanks to the acidity that the combination of the different white varieties provide. This continues on the palate with stone fruit with citrus notes and tropical flavours accompanied with an enjoyable enveloping unctuous mouthfeel that shows the labour- intensive stirring of the lees. Very long finish with saline hints that perfectly match the chalky-clay soils of the Leza.

Food Matching

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

Awards

Tim Atkin Rioja 2024 Special Report 94 Points



Product code: 4584

Technical Details

Varieties:

Viura
Malvasia
Tempranillo Blanco



ABV: 14.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 10 Months

Type: 225 and 500 Litre
French Oak

% wine oaked: 100

% new oak: None

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