



Product code: 4504

Bodegas Amaren, Carraquintana, DOCa Rioja Alavesa, 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

Grown with a sustainable and rational viticulture system, Amaren are committed both to the pursuit of top quality grapes and to the preservation of biodiversity and the environment. They practice "à la carte" viticulture, which means that each vine is treated according to its own needs (variety, phenological stage and weather conditions).

Winemaking

Upon entering the bodega, bunches are carefully selected before being destemmed 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 raked 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. A total of 14 months in new 500L French oak barrels from a selection of oak forests in central France.

Tasting Note

Dark cherry colour with black undertones and red hues. This blend that includes 10% white Malvasia creates a wonderfully floral and delicate nose that is unusual for a red wine. There is excellent concentration of dark red fruit from the majority of old vine Tempranillo. The palate is well structured and more powerful than the nose suggests, and has a tenaciously fruity and long finish.

Food Matching

Red meats, both red and white meat in sauces, stews, seafood stews, game, game in sauces and cured cheeses.

Technical Details

Varieties:

Tempranillo 88%
Malvasia 10%
Others 2%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 4 x 75cl

Oak Treatment

Time: 14 Months

Type: French

% wine oaked: 100

% new oak: None