



Bodegas Amaren, Carraquintana, DOCa Rioja Alavesa, Spain, 2018

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

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 racked 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.

Awards

Guia Peñin 2018 93 Points



Product code: 4504

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 Ageing

Time: 14 Months

Type: French

% wine oaked: 100

% new oak: None

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