



Product code: 1563

## Bodegas Amaren, Crianza, DOCa 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 grapes used to produce Amaren come from vines situated in the highest parts of the vineyards where the soil is poor, thus obtaining small bunches of grapes which allow for perfect ripening with highly concentrated nuances. Bodegas Amaren owns 22 hectares of more than 60 year old vines, and a further 30 hectares of vines aged between 30 and 60 years old, with low yields and are situated in some of the best plots in Rioja. The grapes used for Amaren Crianza are processed and aged separately to preserve the fruit of the Tempranillo and enhance the complexity of the Graciano.

### Winemaking

Upon entering the bodega and passing the selection table, the grapes are de-stemmed and crushed before undergoing fermentation and then maceration in stainless steel tanks for a total of 8 days, obtaining better colour extraction as well as much more complex wines, suitable for prolonged aging. The wine is clarified and finished with anicrobic filltration.

### Tasting Note

A lovely ruby red colour, with a clean balsamic nose and nuances of plum and clean oak. Smooth, fruity and spice flavours with toasted oak in the background. Complex and structured. A pleasant finish with red fruits and a hint of eucalyptus.

### Food Matching

Recommended for game, red meats and ripe cheeses.

### Technical Details

#### Varieties:

Tempranillo 85%  
Garnacha 15%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

### Oak Treatment

Time: 12 Months

Type: New American,  
second and third year  
French

% wine oaked: 100

% new oak: 50