

Product code: 3003

Bodegas Amaren, Tempranillo Reserva, DOCa Rioja, Spain, 2010



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

Upon entering the bodega, bunches are selected by Luis Cañas himself before being destemmed so the individual berries can be sorted based on their weight. Only the most perfect grapes are allowed to pass to wooden vats of French oak for fermentation. The resulting wine is then raked to French oak barrels for malolactic fermentation, during which the lees are pumped over periodically to obtain a well-rounded wine with excellent oak integration. The wine is aged for a total of 18 months in French oak from a selection of oak forests in central France

Technical Details

Varieties:

Tempranillo 100%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 18 Months

Type: French

% wine oaked: 100

Tasting Note

Cherry red tones with a bright robe. Fine, elegant and complex on the nose with good concentration of black fruit, subtle touches of creamy oak as well as hints of roasted coffee and minerals. Ample and fresh with elegance, complexity and power. This wine shows black fruit jam and liquorice; firm structure and a delicious and persistent finish

Food Matching

Beautiful with red meats, stews, fish with rich sauce and cured cheese.

% new oak: 100