



# Bodegas Amaren, Tempranillo Reserva, DOCa Rioja, Spain, 2015

## 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

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 racked 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.

## 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.



Product code: 3003

## Technical Details

### Varieties:

Tempranillo 100%



**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 18 Months

**Type:** French

**% wine oaked:** 100

**% new oak:** 100

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