

AMAREN White 2019

VARIETIES: Viura, Rioja Malvasía and white Tempranillo.

Vineyards are on average over 60 years.

AVERAGE ALTITUDE: 545 meters above sea level

VINEYARD LOCATION: The plots are located around the winery – Samaniego and the north of Villabuena de Álava and Leza.

SOIL TYPE: Chalky soils poor in organic matter. Clusters and berries were small, with high concentration and plenty of nuances.

YIELD: 4,100 kg / ha 1,660 kg/ acre

WINEMAKING: Manually harvested, grapes are selected on a double sorting table (first clusters and then berries). Only intact berries are selected. Alcoholic fermentation is conducted in 225 and 500 litre French oak barrels, whereas a small batch ferments in a concrete egg.

AGEING: 10 months in barrel and concrete egg with regular batónnage.

TASTING: Bright clean yellow colour. On the nose ripe fruit, Stone fruit, citrus, with hints of tropical fruit. Noticeable pastry and buttery characters coming from the batónnage.

Pleasant chalky notes that showcase the clay-calcareous terroir along with additional complexity thanks to the wood fermentation.

Tremendously fresh thanks to the acidity that the combination of the different white varieties provide.

Stone fruit with citrus notes and tropical flavours accompanied with an enjoyable enveloping unctuous mouthfeel that shows the labour-intensive stirring of the lees. Very long finish with saline hints that perfectly match the chalky-clay soils of the Leza area from where the grapes are sourced.

DRINKING WINDOW: 10 years

ALCOHOLIC VOLUME: 13,5%

PRODUCTION: 32,380 bottles

SIZE: 0,75L .

