

BODEGAS
MEDRANO
IRAZU

Amador Medrano



«The perfect blend between the land and the man»



History

In 2008, the second generation of Bodegas Medrano Irazu (Amador Medrano) analyzes its vineyards highlighting that the highest altitude have a lower yield but with an excellent quality. It is when «Amador» selects these parcels located in the foothill of «Sierra Cantabria», beginning to elaborate wines individually using them to produce Crianzas, Reservas and Single Vineyards.

In 2014 Amador Medrano decides to use this concept of elaboration striving more at the time of their care and collection, building a new project called:

«Amador Medrano Vinos de Finca»

In 2017 Amador launched this project with 7 wines under the brand: **«Amador Medrano»**.



The Vineyard



The Vineyard has been planted at the maximum density allowed by D.O. Ca Rioja to achieve greater competition between the strains, obtain a smaller grain size and a higher quality level. Most of our vineyards are located more than 600 m high, which gives us a strong character in our wines.

The main plots in our project «**Amador Medrano Vinos de Finca**» are:

FINCA
SANTA ÁGEDA



FINCA
VALDEGAMARRA



FINCA
EL ENCINAL



FINCA
LOS LLANOS



Elaboration and Ageing



We make the harvest by hand between end of September and the beginning of October. The grappes are shipped in a small plastic boxes of 12. Once we receive the grapes in the winery, we carry out the selection process, we select our grapes by weight and size, using the raw material of better condition and quality.



Elaboración y Crianza



The fermentation are always at low temperatures and with intense pumping and punching.

High-end wines are always in contact with wood. Vats or processing and new French oak barrels for aging.



«The perfect blend between the land and the man»

«Amador Medrano Tempranillo Blanco»



Plots: Valdegamarra

Surface: 1Ha

Variety: 100% Tempranillo Blanco

Ageing: 6 month above lees.

Alcohol: 14,50% Vol.

Production: 1.400 bottles.



TASTING NOTE:



Visual phase: bright straight yellow with abundant tears.



Olphative phase: Ripe white fruit bouquet with slight floral hints.
Light notes of dried herbs and fine lees.



Tasting phase: on palate, it is unctuous and tasty with a perfect blend of all the fruits that compose it.



Pairing: perfect with seafood, rice and baked fish. Even white meats and soft cheeses.



Consumption temperature: 11°C – 12°C

«Amador Medrano Rosé»

Plots: El Encinal

Surface: 2Ha

Variety: 50% Garnacha, 30% Tempranillo, 20% Viura

Alcohol: 13% Vol.

Production: 12.000 bottles



TASTING NOTE:



Visual phase: clean and bright, very pale salmon with orange flashes.



Olphative phase: with a frank nose, where acid fruits and citric notes are combined.



Tasting phase: fresh, acid. Very elegant. It shows orange and stone fruit flavours that mark the aftertaste.



Pairing: perfect with salads, seafood, rice and pasta.



Consumption temperature: 9°C – 10°C

«Amador Medrano Tempranillo»

Plot: Santa Águeda

Surface: 5,7Ha

Variety: 100% Tempranillo; 90% Carbonic maceration 10% destemmed.

Alcohol: 13% Vol.

Production: 24.000 bottles



TASTING NOTE:



Visual phase: deep cherry red with purple flashes.



Olphative phase: direct with aromas of red fruits, mineral, balsamic and floral hints.



Tasting phase: Very well balanced on the palate, fresh and lively. Predominance of ripe fruit with a slight touch of liquorice.



Pairing: meat, poultry and cheese.



Consumption temperature: : 15°C-16°C

«Amador Medrano Graciano»

Plot: Valdegamarra

Surface: 0,9Ha

Variety: 100% Graciano

Ageing: 7 months in French oak barrels.

Alcohol: 13,5% Vol.

Production: 3.000 bottles



TASTING NOTE:



Visual phase: Very deep cherry colour with purple edges.



Olphative phase: intense bouquet of berries. Great aromatic harmony with hints of pepper, nutmeg and light mineral notes.



Tasting phase: A great taste due to the structure of its tannins perfectly refined in the ageing process in the barrel.



Pairing: perfect with grilled meats and stews.



Consumption temperature : 15°C-16°C

«Amador Medrano Terra»

Plots: El Encinal

Surface: 5,5Ha

Vareity:100% Tempranillo

Ageing: 9 months in French oak barrel.

alcohol: 14% Vol.

Production: 20.000 bottles



TASTING NOTE:



Visual phase: deep cherry red colour with purple edges that reflect its intensity and elegance.



Olphative phase: ripe red fruit in perfect armony with the soft aromas of vanilla and coconut.



Tasting phase: Its fine and elegant tannins stand out, being at the same time fresh and very pleasant to the palate.



Pairing: very versatile for both bars and tables. A wine for any occasion.



Consumption temperature: 15º -16ºC

«Amador Medrano Colección Privada»



Plots: Los Llanos

Surface: 1,8Ha

Variety: 100% Tempranillo

Ageing: 14 months in French oak barrel

Alcohol: 14% Vol.

Production: 10.800 bottles



TASTING NOTE:



Visual phase: deep garnet with violet edges.



Olphative phase: Pleasant nose of ripe fruit, with intense notes of toast, vanilla and cocoa.



Tasting phase: complex, wide and elegant. Powerful but at the same time friendly with a very pleasant aftertaste and a long finish.



Pairing: perfect with stewed and grilled meat and cured cheese.



Consumption temperature: 15°C-16°C

«Amador Medrano Parcela 14,8»



Plots: Los Llanos

Surface: 0,2Ha

Variety: 100% Tempranillo

Ageing: 14 months in French barrel

Alcohol: 14% Vol.

Production: 600 bottles



TASTING NOTE:



Visual phase: Deep cherry red colour with purple edges.



Olphative phase: very fragrant in the nose of great depth and cleanliness. Mixed aromas like cinnamon, vanilla and liquorice notes.



Tasting phase: a wine with muscle, powerful and at the same time elegant and delicate. With a marked character showing a perfect balance. Long and harmonious finish.



Pairing: perfect with everything we want to enjoy.



Consumption temperature: : 15°C-16°C

Amador Medrano



C/ San Pedro, 14
01309 - Elvillar de Álava
Tlf.: +34 945 60 40 66
Fax: +34 945 60 41 26
info@medranoirazu.com

 **grupomedranoirazu**

 **@medranoirazu**