



Carlos Serres 1896 Finca el Estanque

RESERVA

80% TEMPRANILLO, 10% GRACIANO
AND 10% MAZUELO.

WINES TRUE TO THE ESSENCE OF OUR VINEYARD

Carlos Serres 1896 wines capture the essence of “Finca El Estanque”, a 60-hectare (150 acre) vineyard owned by the winery in the heart of Haro, Rioja Alta.

Wines that are inspired by categories and styles of the past, wines we remember and want to bring back.

Wines that reflect each vintage and its circumstances, tied to stories of our century-old past.

Limited production numbered bottles.

In recognition of Carlos Serres' 125th anniversary, the name of this wine was changed to '1896 Finca El Estanque' from its previous name 'Onomástica'; a range of wines widely honored by international critics and industry press.

RESERVA

92 • Vinous/Josh Reynolds. 2021	(vintage 2014)
91 • Wine Advocate/Robert Parker. 2020	(vintage 2014)
92 • Decanter World Wine Awards 2020	(vintage 2011)
92 • Decanter World Wine Awards 2017	(vintage 2011)
92 • Tim Atkin 2016	(vintage 2011)
93 • Guía Peñin 2016	(vintage 2007)
91 • Decanter World Wine Awards 2016	(vintage 2007)
92 • Guía Peñin 2014	(vintage 2004)
92 • Wine Enthusiast 2012	(vintage 2004)





Carlos Serres

1896

Finca el Estanque

RESERVA

Variety:

80% Tempranillo, 10% Graciano and 10% Mazuelo.

Vineyards:

The grapes for this wine come from a selection of just 3 different parcels of the Finca El Estanque vineyard, a 60-hectare vineyard owned by the winery in the best areas of Haro. These particular vines are 35 years old on average, surviving in the best clay-chalk soils that aid the gentle and even ripening of the grapes, resulting in fruit that shows great sugar and acidity balance and phenolic maturity.

Vintage:

Hand picked into small cases. 21th (Tempranillo), 28th October (Mazuelo) and 30th October (Graciano).

Vinification:

Each variety was fermented in small stainless steel vats separately. After destemming and gentle pressing, the juice macerates on the

skins before fermenting for approximately 18 days at a maximum temperature of 30° C. The wine is then blended before ageing in barrel.

Ageing:

24 months in a combination of American and French oak barrels, then a further 24 months ageing in bottle before release.

Tasting Note:

Intense, deep maroon colour. Aromas of black fruit, vanilla and dark chocolate with hints of spices and mineral notes. Generous, full bodied wine with fleshy fruit and a long finish.

Food Match:

A wonderful match for roast lamb and suckling pig, braised meats and aged cheeses, and a surprisingly good match for dark chocolate too.



El Estanque Single Vineyard

Surface area: 60Ha (150 acres)
Altitude: 500m. above sea level.
Type of soil: Calcareous clay (high limestone content) and gravel

■ OLD TEMPRANILLO	■ GRACIANO
■ TEMPRANILLO	■ VIURA
■ MAZUELO	■ MATURANA TINTA

DISTRIBUTION OF GRAPE VARIETIES

VARIETY	MAZUELO	GRACIANO	VIURA	MATURANA TINTA	TEMPRANILLO
SURFACE	1 Ha.	4,5 Ha.	2 Ha.	5 Ha.	47,5 Ha.
YEAR	1980	1986	1980	2014	1980 and 1994

OUR VINEYARD "FINCA EL ESTANQUE" IS LOCATED SOUTH-EAST OF HARO, BARELY 800 METRES FROM THE WINERY AND HAS A SURFACE AREA OF 60 HECTARES (150 ACRES) IN MOSTLY CALCAREOUS CLAY SOILS MIXED WITH GRAVEL. IT IS PLANTED WITH TEMPRANILLO, GRACIANO, MAZUELO, MATURANA TINTA, AND VIURA. THESE ARE USED TO MAKE OUR RESERVAS, GRAN RESERVAS



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