



Carlos Serres 1896 Finca el Estanque

ROSADO RESERVA

60% MAZUELO Y 40% TEMPRANILLO.

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.

ROSADO RESERVA

- | | |
|--|----------------|
| 92 • Tim Atkin 2022 | (vintage 2016) |
| 92 • Wine Advocate/Robert Parker. 2020 | (vintage 2016) |
| 95 • Decanter World Wine Awards 2020 | (vintage 2016) |





Carlos Serres

1896

Finca el Estanque

ROSADO RESERVA

Grape Varieties:

60% Mazuelo and 40% Tempranillo.

Vineyards:

Vineyards: we all know Rioja wine regulations today. Young, Crianza, Reserva and Gran Reserva wines have come together and built that proprietary style which consumers identify as Rioja. Following the Rioja example, many wine regions have adopted these labels or categories for their wines with the sole purpose of setting this classification in the mind of consumers. It is also true that, less than fifty years ago, wineries, particularly historical eighteenth-century firms like Carlos Serres, used a different nomenclature to reflect the character of their wines and the length of their stay in the winery.

Harvest:

Manual, in small boxes, on 16 October, both varieties.

Vinification:

Vinified following traditional free-run methods. The grape juice obtained from crushing the grapes remains in contact with the

skins for four to six hours at a temperature of 8 °C.

After maceration, the free-run must is placed in another tank where it partially ferments at a controlled temperature of 14-16 °C. Fermentation concludes in French oak barrels.

Ageing:

It was aged for 536 days in French oak barrels and then refined for more than 500 days in the bottle, to achieve greater complexity.

Tasting Notes:

The colour denotes the passage of time, the pink hues are invaded by some shades of orange and yellow, yet maintaining a great personality. The nose reveals a lively wine, full of complexity, with cocoa accompanying ripe, red fruit, still wild. In the mouth it is oily and powerful, with a liveliness and freshness that will keep it frozen in time. A wine born to age.

Pairing:

A versatile, culinary wine, which can accompany almost anything, although it can also be fully enjoyed by itself, in good company.

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



@BODEGASCARLOSSERRES



@BODEGASCARLOSSERRES



@CARLOSSERRES



WWW.CARLOSSERRES.COM