



# Carlos Serres

**BRUT RIOJA 2019**

*Viura - Chardonnay - Tempranillo Blanco*

## **DOCa RIOJA SPARKLING WINE, THE NEW CATEGORY**

For years, the DO Cava and the DOCa Rioja have coexisted in 23 municipalities. This is the reason why a number of wineries produce Cava sparkling wine in our area.

In view of the quality and prestige potential of this type of wine, in 2016, the Rioja Regulatory Board technical committee commissioned a team led by Rafael Vivanco (whose family owns Bodegas Carlos Serres), to study and develop the regulations for the production of quality sparkling wines. These were finally agreed in 2017. The regulation is essentially based on and inspired by the most demanding quality standards in the international market, those of Champagne: low yields in the vineyard, manual harvesting, exclusive production using the traditional (champe-noise) method, limitation of sugar content (only Brut Nature, Extra Brut and Brut), long ageing periods sur latte (15 months for generic, 24 months for Reserva and 36 months for Gran Añada), in addition to the finished sparkling wine having to pass a strict tasting by experts in order to assure its quality and allow it to be released on the market.

## **CARLOS SERRES, RECOVERING THE MEMORY OF TRADITION**

It was in the late nineteenth century when Charles Delouvin, a French champagne master from Reims, arrived in Haro hired by the French company Savignon Frères et Cie, situated in the Railway Station District, to make these wines. Years later, the company was bought by another winery and, at the end of 1918, it even began to supply bottles of sparkling wine to well-known champagne brands, demonstrating the quality of this terroir for producing sparkling wines.

At the end of the 1970s several century-old wineries in Haro explored the notion of producing sparkling wines. Carlos Serres was among them and launched and marketed for several years a sparkling white wine under the brand name Delié (the surname of the mother of the winery's founder, Carlos Serres).

Within this historical context and the launch of the new category in the DOCa Rioja, the 125th anniversary of Carlos Serres was an excellent opportunity to recover this tradition by producing the first new-generation sparkling wine after several years of painstaking research and testing.



## THE VINEYARD

All the grapes are supplied by an exclusive group of growers from different towns in Rioja Alta with whom the winery has special agreements, benefiting from a climate with a markedly Atlantic character, ideal for the production of high quality sparkling wines for ageing. The vines have an average age of 10-25 years. The winery jointly manages the tending of all the vineyards to ensure the utmost fruit quality, with continuous monitoring during the growing cycle.

## THE GRAPE VARIETIES

Our sparkling wine is a product of the varietal diversity of Rioja and its traditional winemaking employing a range of different grapes, a tradition that has accompanied all our wines for over 125 years. It is a blanc de blancs which takes Viura (47%) as the main basis of the wine. We add Chardonnay (35%) to the blend as a tribute to the winery's French origins and complete the cuvée with Tempranillo Blanco (18%), a grape native to Rioja.

## 2019 HARVEST

Vintage of excellent growing and sanitary conditions in the vineyard. White wines were very expressive and well structured. All the grapes are harvested separately by hand in the first and second week in September.

## VINIFICATION

All the grapes are assessed on a sorting table. The extraction of the must is gentle and delicate, with low yields. The musts from each variety undergo the initial alcoholic fermentation separately, in small stainless-steel tanks at controlled temperatures. After fermentation, the single-varietal base wines are combined and the resulting blend is transferred to a similar tank, until January, when the tirage takes place and, with it, the second fermentation in the bottle.

## AGEING

The wine is kept sur latte in the winery's underground cellars for at least 19 months aiming to merge the brightness and freshness of this terroir on top of adding complexity and elegance. Afterward, disgorging was carried out in September to continue ageing for at least another 4 months, until its release to the market.

These ageing periods would allow it to be labelled as Brut Reserve in other wine regions.

## NUMBER OF BOTTLES OF THE 2019 VINTAGE

10.004

## TEST RESULTS

Alcohol content: 12% vol.  
pH/total acidity: 3.16 / 7.9 tartaric  
Residual sugar: 9 g/l.



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