



Carlos Serres

CRIANZA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Rioja Alta

VARIETIES

Tempranillo.

VINEYARDS

The Tempranillo grapes for this wine were sourced from a select group of growers around Haro who have long-term exclusive contracts with the winery. The vineyards are on average 20 years old.

VINTAGE

Hand picked during mid October.

VINIFICATION

Fermented in concrete vats. After destemming and gentle pressing, the juice get 6 days of maceration on the skins before fermenting for approximately 10 days at a maximum temperature of 28 °C.

AGEING

14 months in a combination of American and French oak barrels, then a minimum of 6 months ageing in bottle.

TASTING NOTE

Cherry red colour with brilliant purple rim. Aromas of mature red fruit with a core of spice and delicate liquorice hints. The wine is complex, well structured, fresh and fruity.

FOOD MATCH

Extremely versatile. A perfect match for Mediterranean cuisine such as fried fish or vegetable dishes, rice, pasta, pulses, red and white meats and even cheeses.



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