



Carlos Serres

GRAN RESERVA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Rioja Alta

VARIETIES

85% Tempranillo, 10% Graciano and 5% Mazuelo.

VINEYARDS

All the Tempranillo, Graciano and Mazuelo grapes for this wine come from a selection of the different parcels of the Finca El Estanque vineyard, a 60-hectare vineyard owned by the winery in the best areas of Haro. The vines are 35 years old on average.

VINTAGE

Hand picked. 20th (Tempranillo), 27th October (Mazuelo) and 29th October (Graciano).

VINIFICATION

Fermented in concrete vats. After destemming and gentle pressing, the juice macerates on the skins before fermenting for approximately 15 days at a maximum temperature of 32 °C.

AGEING

24 months in a combination of American and French oak barrels, then a further 36 months ageing in bottle.

TASTING NOTE

Bright red and garnet with a rim turning to brick showing its extended ageing in barrel and bottle. Complex aromas from its development and ageing, mature ripe black fruit, and vanilla and cinnamon spice, with a deep mineral core. Velvety smooth, harmonious with a fresh finish.

FOOD MATCH

Great match for roast meats, foie, game, aged or even blue cheeses.



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