



Carlos Serres

RESERVA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Rioja Alta

VARIETIES

90% Tempranillo and 10% Graciano.

VINEYARDS

All the Tempranillo and Graciano 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 30 years old on average.

VINTAGE

Hand picked. 20th (Tempranillo) 29th October (Graciano).

VINIFICATION

Fermented in concrete vats. After destemming and gentle pressing, the juice macerates on the skins before fermenting for approximately 13 days at a maximum temperature of 30 °C.

AGEING

24 months in a combination of American and French oak barrels, then a minimum of 12 months ageing in bottle.

TASTING NOTE

Cherry red colour with thin terracotta edge showing its longer barrel age. Aromas of mature black fruit, toffee and balsamic as well as some mineral notes. This is a silky wine, but fresh and refreshing as well as elegant and persistent.

FOOD MATCH

Perfect for matching any grilled meats, atews or barbequed meats. Its also accompanies charcuterie, steaks and even game and stronger cheeses.



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