



# Carlos Serres

TEMPRANILLO ECOLÓGICO



**RIOJA**

DENOMINACIÓN DE ORIGEN CALIFICADA

*Rioja Alta*

## VARIETY

100% Tempranillo.

## VINEYARDS

Wine produced under the principle of organic viticulture and EU certified organic CPAER (Consejo de la Producción Agraria Ecológica de La Rioja). The Tempranillo grapes for this wine were sourced from a select group of growers around Haro, Rioja Alta, who have long-term exclusive contracts with the winery. The winery jointly manages the tending of all the vineyards to ensure the utmost fruit quality, with continuous monitoring during the growing cycle.

## VINTAGE

Hand picked. 17th October.

## VINIFICATION

Fermented in stainless steel after gentle destemming and pressing. After a brief cold maceration, the juice ferments at a controlled temperature of no more than 26° C for 10 days.

## AGEING

The wine ages for 6 months in American and French oak barrels.

## TASTING NOTE

Bright, purple colour with aromas of fresh, red and black fruit, liquorice and vanilla notes. Dark fruit in the mouth which is intense and long, but also finishes with fresh acidity.

## FOOD MATCH

A great match for grilled vegetables, creamy rice dishes, pastas and pulses, white meats and soft or lightly aged cheeses.



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