



# Carlos Serres

VIURA · TEMPRANILLO BLANCO

**RIOJA**

DENOMINACIÓN DE ORIGEN CALIFICADA

*Rioja Alta*

## VARIETIES

85% Viura, 15% Tempranillo Blanco. Tempranillo Blanco is a minority indigenous white grape variety which is exclusive to the DOCa Rioja. It is the result of a natural mutation of Red Tempranillo found in a vineyard in Murillo de Rio Leza in 1988. With smaller clusters and berries than the red variety, it offers wines of intense fruity, floral aromas, with a great personality

## VINEYARDS

The Viura and Tempranillo blanco 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 10-20 years old. The winery jointly manages the viticulture in these vineyards throughout the year to ensure maximum quality of fruit for these wines.

## VINTAGE

Hand picked. September.

## VINIFICATION

After a brief whole berry cold maceration, the first-run juice is fermented at a controlled temperature of between 12 °C. - 15 °C. to preserve the Viura and Tempranillo blanco grapes' varietal character

## TASTING NOTE

Bright, pale yellow colour. Fresh aromas of apple and pineapple with subtle white floral characters. Fresh, fruity and lasting finish, a great balance between fruit and acidity in the mouth.

## FOOD MATCH

Match for fish, shellfish, smoked meats and many types of fresh and lightly aged cheeses.



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