



# 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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