



# Carlos Serres

TEMPRANILLO · VIURA · GARNACHA

**RIOJA**

DENOMINACIÓN DE ORIGEN CALIFICADA

*Rioja Alta*

## VARIETIES

60% Tempranillo, 30% Viura and 10% Garnacha.

## VINEYARDS

The Tempranillo and Garnacha 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. 15th October.

## VINIFICATION

Made in the traditional "sangrado" style. The juice obtained from a gentle pressing of the grapes gets 10-12 hours of cold maceration on the skins. The gently coloured first-run juice is then fermented in stainless steel at a controlled temperature of between 13 °C. - 15 °C. to preserve the grapes aromatic characters.

## TASTING NOTE

Deep and bright reddish pink wine with aromas of raspberry, as well as hints of violet, candy and balsamic. Fresh, bright and crisp fruity taste.

## FOOD MATCH

Extremely versatile. A perfect match for Mediterranean cuisine such as fried fish or vegetable dishes, rice, pasta, pulses, red and white meats and even cheeses.



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