

CARLOS
SERRES

Limited productions

Terroir Wines

ONOMÁSTICA SEGUNDO AÑO



We all know the regulations of Rioja wines today. Young, Crianza, Reserva and Gran Reserva wines have merged and built that proprietary style which consumers identify as Rioja. Following the Rioja example, many wine regions have adopted these labels or categories for their wines with the sole purpose of setting this classification in the mind of consumers. It is also true that, less than fifty years ago, wineries, particularly historical eighteenth-century firms like Carlos Serres, used a different nomenclature to reflect the character of their wines and the length of their stay in the winery. So, there used to be Carlos Serres *'Segundo Año'*, *'Tercer Año'* and *'Quinto Año'*, categories denoting wines in their second, third and fifth year which, years later, migrated to what today are known as *'Crianza'*, *'Reserva'* and *'Gran Reserva'*.

Onomástica Segundo Año is a way recovering this wine heritage of our brand, putting on the table a wine in a more modern style, with more fruit. Onomástica Segundo Año is a wine from our limited-production vineyard, Finca El Estanque. It is made with Tempranillo and Graciano grapes and aged in barrels for 12 months while maintaining its fruit-forward personality. A wine to drink and enjoy, reminiscent of those wines made in Haro more than half a century ago that became the most widely-recognised and renowned wines of this country.

HARO
DESDE 1896
RIOJA

Centenario

ONOMÁSTICA

SEGUNDO AÑO

Grape varieties:
90% Tempranillo, 10% Graciano.

Vineyards:
Our Finca El Estanque is a vineyard of more than 60 hectares. There, we have selected three small plots where vines more than 35 years old survive in clay-limestone soil of exceptional quality for grape growing. There, the grapes ripen slowly and evenly, with a perfect balance between acidity, sugar content and phenolic ripeness.

Harvest:
Picked manually in small boxes. Tempranillo in mid October and Graciano in late October.

Vinification:
Made in concrete tanks. All varieties were vinified separately. After light destemming and crushing, the must macerates in contact with the skins.

Fermentation at a controlled temperature of 30 °C for eighteen days. The two wines are blended before barrelling.

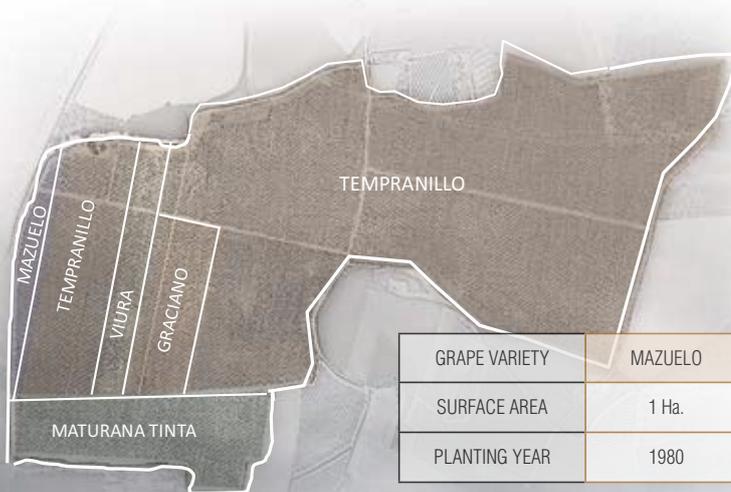
Ageing:
Aged for 12 months in French and American oak barrels. Refined in bottle for a further 10 months.

Tasting Notes:
Highly intense dark-cherry with a purple rim denoting its youth. Aromas of fresh fruit set off against a spicy, mineral background. Meaty and expressive in the mouth, with an enticingly long, elegant, fresh finish.

Pairing:
The perfect companion to Mediterranean cuisine, including red meats and milder stews. Ideal to drink by the glass to accompany tapas.

Finca El Estanque (Haro-Rioja)

The estate is located south-east of Haro, barely 800 metres from the winery. It has a surface area of 60 hectares and mostly chalky-clay soils with a high gravel content. It is planted with Tempranillo, Graciano, Mazuelo, Maturana Tinta and Viura, which are used to make our Reservas, Gran Reservas and our limited production Onomástica.



GRAPE VARIETY	MAZUELO	GRACIANO	VIURA	MATURANA TINTA	TEMPRANILLO
SURFACE AREA	1 Ha.	4,5 Ha.	2 Ha.	5 Ha.	47,5 Ha.
PLANTING YEAR	1980	1986	1980	2014	1980 y 1994

