

Elegant & expressive

Aged Wines

**CARLOS
SERRES**



Carlos Serres

HARD
DESDE 1896
RIOJA

GRAN RESERVA

CARLOS SERRES

GRAN RESERVA

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:

36 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:

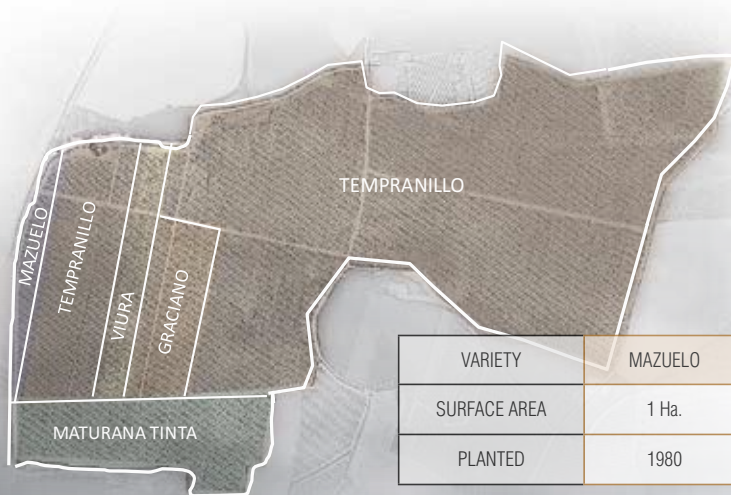
Great match for roast meats, foie, game, aged or even blue cheeses.

Prizes:

Gold Medal. World Tempranillo Competition 2019

Finca El Estanque (Haro-Rioja)

The estate is located south-east of Haro, just 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.



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

