

Elegant & expressive

Aged Wines

**CARLOS
SERRES**

Centenario

HARO
DESDE 1896
RIOJA



OLD VINES

CARLOS SERRES

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Variety:

100% Tempranillo.

Vineyards:

The Tempranillo grapes for this wine were selected by the winemaker from their growers' best sources of old vines, ones that are 50+ years old and in some of the best terroirs around Haro.

Vintage:

Hand picked. 17th October.

Vinification:

Fermented in stainless steel after gentle destemming and pressing. After a brief cold maceration, the juice ferments at a controlled temperature of no more than 26° C for 10 days.

Ageing:

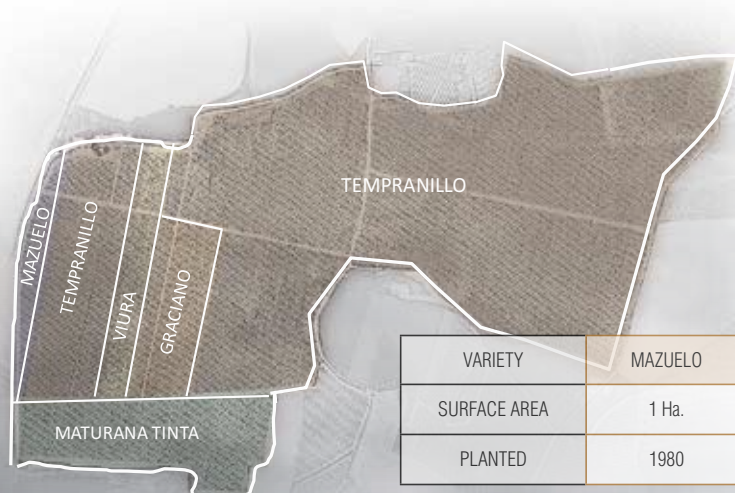
The wine ages for 6 months in American and French oak barrels.

Tasting Note:

Bright, purple colour with aromas of fresh, red and black fruit, liquorice and vanilla notes. Dark fruit in the mouth which is intense and long, but also finishes with fresh acidity.

Food Match:

A great match for grilled vegetables, creamy rice dishes, pastas and pulses, white meats and soft or lightly aged cheeses.



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