

Elegant & expressive

Aged Wines

**CARLOS
SERRES**



RESERVA

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Varieties:

90% Tempranillo and 10% Graciano.

Vineyards:

All the Tempranillo and Graciano 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 30 years old on average.

Vintage:

Hand picked. 20th (Tempranillo) 29th October (Graciano).

Vinification:

Fermented in concrete vats. After destemming and gentle pressing, the juice macerates on the skins before fermenting for approximately 13 days at a maximum temperature of 30 °C.

Ageing:

24 months in a combination of American and French oak barrels, then a minimum of 12 months ageing in bottle.

Tasting Note:

Cherry red colour with thin terracotta edge showing its longer barrel age. Aromas of mature black fruit, toffee and balsamic as well as some mineral notes. This is a silky wine, but fresh and refreshing as well as elegant and persistent.

Food Match:

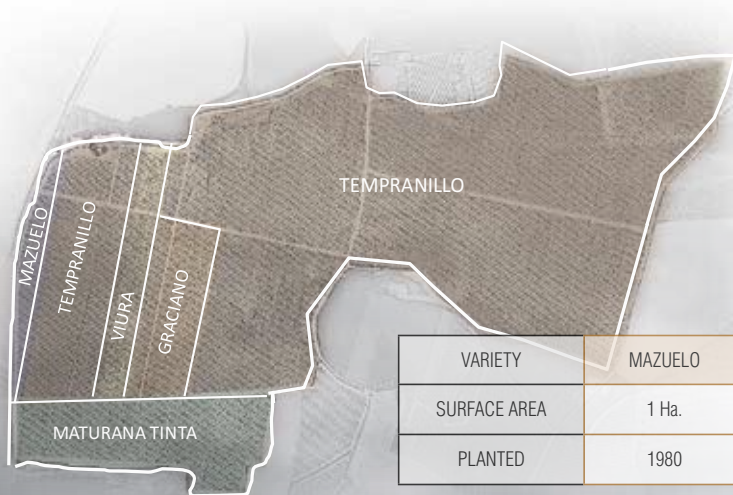
Perfect for matching any grilled meats, stews or barbecued meats. It also accompanies charcuterie, steaks and even game and stronger cheeses.

Prizes:

Great 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

