

Fresh & Fruity

Young wines

**CARLOS
SERRES**

Centenario

HARD
DESDE 1896
RIOJA



Rosé

CARLOS SERRES

Rosé

Varieties:

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

Vineyards:

The Tempranillo, Garnacha and Viura 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:

This wine, a blend of Tempranillo, Garnacha and Viura grapes vinified together, is our homage to a traditional wine style in the

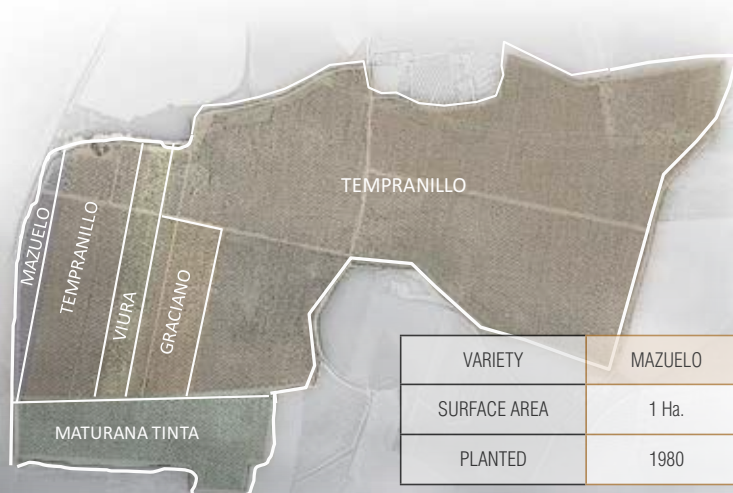
Rioja Alta subregion called "Clarete". The red and white grapes are macerated together at a low temperature to extract all the primary flavors and aromas and then vinified like a red; albeit, with a brief presence of the skins during fermentation, producing a very pale "blush-pink" wine.

Tasting Note:

Bright blush-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.



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

