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Carlos Serres was a pioneer in Rioja. In 1896 he established one of the first wineries in Haro, the wine capital of Rioja. He was an instrumental figure in promoting the early exports of Rioja wines. Today, the Bodega remains family-owned and operated and is one of only a few centenarian producers in Rioja (100+ years old). The estate is just southeast of Haro and spreads out over nearly 150 acres of premium Rioja Alta vineyards with vines average 30+ years old. Bodega Carlos Serres sets out to remain one of the most internationally-renowned and influential wineries in Spain.

Vineyards All the grapes are supplied by an exclusive group of growers from different towns in Rioja Alta with whom the winery has long-term agreements. The Alta subregion benefits from a climate with a marked Atlantic influence, ideal for the production of high-quality sparkling wines, as the fruit displays low pH and is perfect for aging. The vines are, on average 10-25 years old. The winery jointly manages them to ensure the utmost fruit quality, with continuous monitoring during the growing cycle.

Winemaking The extraction of the must is gentle and delicate, with low yields. The must from each variety undergo the initial alcoholic fermentation separately, in small stainless-steel tanks at controlled temperatures. After fermentation, the single-varietal base wines are combined and the resulting blend is transferred tank, the tirage takes place and, with it, the second fermentation in the bottle.

SUSTAINABLE PRACTICES

At Carlos Serres we work with the health of the environment in mind and are committed to helping set new a nature-friendly course for the Rioja wine industry by:

- * Reducing pollutants and waste
- * Lessening the use of water and energy in vineyard and cellar.
- * The vineyard is worked using sustainable vineyard practices like minimal tillage
- * Return of composted organic material back to the vineyard's soil
- * Reducing the use herbicides or pesticides, making the vineyard a natural environment

APPELLATION: Rioja D.O.Ca

VARIETALS: 47% Viura, 35% Chardonnay y 18% Tempranillo blanco.

12.5% Alcohol

TASTING NOTES: Bright, pale yellow color. Fresh aromas of green apple and stone fruit with a subtle white flower character (orange blossom). Fresh, fruity and a lasting finish with great balance.

FOOD PAIRING: Great by itself as a “patio sipper”, yet has the weight to match with fish, shellfish, smoked meats and many types of fresh, creamy or lightly aged cheeses.



UPC# 0 89832 92279 7
 12pk/750ml

