



# CRIANZA

*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.

*Vineyard Notes* The Tempranillo grapes for this wine were sourced from a select group of growers around Haro (Rioja Alta) who have long-term exclusive contracts with the winery. The vineyards are on average 20 years old and the grapes were hand-harvested in mid-October.

*Winemaking* Fermented in concrete vats. After destemming and gentle pressing, the juice gets 6 days of maceration on the skins before fermenting for approximately 10 days at a maximum temperature of 82°F.

*Aging* 14 months in a combination of American and French oak barrels (70-30), then a minimum of 6 months rounding in the bottle in the perfect temperature and humidity conditions of our cellar in Haro before release.

## 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:** 100% Tempranillo

**13.0% Alcohol**

**TASTING NOTES:** Cherry red color with a brilliant purple rim. Aromas of ripe red fruit with a core of spice and delicate liquorish hints. The wine is complex yet easy to drink, well structured, fresh and fruity.

**FOOD PAIRING:** Extremely versatile thanks to its medium tannin content and bright acidity. A perfect match for 'Mediterranean cuisine' such as fried fish or vegetable dishes, barbeque, rice, pasta, red and white meats, etc.



UPC# 0 89832 92014 4  
 12pk/750ml

