



# GRAN RESERVA

*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* All the Tempranillo, Graciano and Mazuelo grapes 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 35 years old on average. Grapes were hand harvested in October 20th (Tempranillo), 27th (Mazuelo) and 29th (Graciano).

*Winemaking* Fermented in concrete vats. After destemming and gentle pressing, the juice macerates on the skins before fermenting for approximately 15 days at a maximum temperature of 90 °F. Each variety is vinified and aged separately before blending and bottling.

*Aging* Each variety is aged separately for 36 months in a combination of American and French oak barrels, then after blending and bottling, a further 36 months aging in the bottle in the ideal temperature and humidity conditions of our cellar in Haro.

## 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:** 85% Tempranillo, 10% Graciano, 5% Mazuelo

**13.5% Alcohol**

**TASTING NOTES:** Bright red and garnet with a rim turning to brick showing its extended ageing in barrel and bottle. Complex aromas from its development and ageing, mature ripe black fruit, and vanilla and cinnamon spice, with a deep mineral core. Velvety smooth, harmonious with a fresh finish.

**FOOD PAIRING:** Great match for roast meats, foie, game, aged or even blue cheeses.



UPC# 0 89832 92023 6  
12pk/750ml

