



ORGANIC TEMPRANILLO

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 wine was produced under the principle of organic viticulture and EU certified organic CPAER (Consejo de la Producción Agraria Ecológica de La Rioja). 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 winery jointly manages the tending of all the vineyards to ensure the utmost fruit quality, with continuous monitoring during the growing cycle.. The grapes were hand-harvested in mid-October.

Winemaking Fermented in stainless steel after gentle destem ming and pressing. After a brief cold maceration, the juice ferments at a controlled temperature of no more than 26° C for 10 days.

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: Bright, purple color with aromas of fresh, red and black fruit, liquorish and vanilla notes. Dark fruit in the mouth which is intense and long, but also finishes with fresh acidity.

FOOD PAIRING: A great match for grilled vegetables, salads, creamy rice dishes, pastas and pizzas, white meats and soft or lightly aged cheeses like 6-month-old Manchego.



UPC# 0 89832 92016 8
 12pk/750ml

