



# CARLOS SERRES RIOJA RESERVA 2015

*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 and Graciano grapes for this wine come from a selection of the different parcels of our "Finca El Estanque" vineyard, a 60-hectare vineyard owned by the winery South-East of Haro. The vines are 30 years old on average and the harvest manual: on October 20th for the Tempranillo and 29th for Graciano.

*Winemaking* Fermented in concrete vats. After destemming and gentle pressing, the juice macerates on the skins before fermenting for approximately 13 days at a maximum temperature of 86 °F. Each variety is vinified and aged separately.

*Aging* After post fermentative maceration, each variety is aged for 24 months in a combination of American and French oak barrels, then after blending and bottling, a minimum of 12 months ageing in the bottle in the ideal temperature and humidity of our cellars in Haro.

**APPELLATION:** Rioja D.O.Ca

**VARIETALS:** 90% Tempranillo and 10% Graciano

**13.5% ALCOHOL**

**TASTING NOTES:** Cherry red color with a thin brick-red edge showing its longer barrel age. Aromas of ripe blue and black fruits, toffee and balsamic as well as some mineral notes. The silky mouthfeel is combined with fresh acidity.

**FOOD PAIRING:** Elegant and persistent, the wine is a perfect match for any grilled meats, steaks, stews... It also accompanies charcuterie, steaks and even game and stronger cheeses.



UPC# 0 89832 92017 5  
12pk/750ml

## 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 BOTH 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



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