



ROSÉ

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 and Garnacha grapes for this wine were sourced from a select group of growers around Haro who have long-term exclusive contracts with the winery. The vineyards are on average 10-20 years old. The winery jointly manages the viticulture in these vineyards throughout the year to ensure maximum quality of fruit for these wines. The grapes were hand-harvested in in mid-October.

Winemaking Made in the traditional 'sangrado' ("bleeding") style. The juice obtained from a gentle pressing of the grapes gets 10-12hours of cold maceration on the skins. The gently colored first-run juice is then fermented in stainless steel at a controlled temperature of between 13 °C. – 15 °C. Cold fermented to preserve the grapes aromatic characters.

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: 60% Tempranillo, 30% Viura, 10% Garnacha

13.7% Alcohol,
RS=2.1 g/L, TA=5.9 g/L

TASTING NOTES: Blush-pink in color with aromas of fresh red fruit (raspberry, strawberry) as well as hints of violet and candy. Fresh, bright and crisp taste.

FOOD PAIRING: Extremely versatile. A perfect match for 'Mediterranean cuisine' such as fried fish or vegetable dishes, rice, pasta, pulses, red and white meats and even cheeses.



UPC# 0 89832 92031 1
12pk/750ml

