



CARLOS SERRES RIOJA TEMPRANILLO 2019

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 selected by the winemaker from a select group of growers around Haro who have long-term contracts with the winery. 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 hand-harvested in mid-October.

Winemaking 80% of the juice is fermented in stainless steel after gentle destemming and pressing. After a brief cold maceration, the must ferments at a controlled temperature of no more than 26°C for 10 days. This wine is aged in old barrels for 6 months. The rest of the blend is vinified using the Carbonic Maceration technique (full cluster fermentation), which ages in concrete deposits for at least two months before being blended. The idea is to display a true varietal expression of Tempranillo, combining the structure of the aged wine with the fruit and freshness of the Carbonic Maceration.

APPELLATION: Rioja D.O.C.a
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.

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



UPC# 0 89832 92016 8
 12pk/750ml

