



BODEGAS
CARLOS SERRES
RIOJA



A trail-blazing pioneer in Rioja, Carlos Serres established one of the first wineries in Haro at the cultural heart of the Rioja appellation in 1896. He was instrumental in promoting the early exportation of Rioja wines, a trend that brought the region international respect, increased investment, and a heightened commitment to a level of quality by which Rioja could compete globally.

Today, the Bodega remains family-owned and operated, but is one of Rioja's few remaining centenarian producers. The estate lies southeast of Haro, with vines averaging 20+ years old spreading out over nearly 150 acres of premium Rioja Alta terroir. Bodegas Carlos Serres is committed to remain one of the most internationally-renowned and influential wineries in Spain.

RIOJA OLD VINES

The Tempranillo (100%) grapes for this wine were selected by the winemaker from the best old vine sources around Haro—from vineyards of **50+ year-old vines** planted to some of Haro's finest terroirs. As with all Serres' grape sources, the winery jointly manages the viticulture of these vineyards throughout the year, ensuring carefully nurtured vines will yield grapes capable of creating splendid Rioja with outstanding fruit character and depth along the winery's stylistic lines. The grapes are handpicked in October, and the wine aged 5 months in oak.

deep purple, red, and blue; well-structured and complex floral nose with dark fruits and vanilla spice; complex on the palate, well-balanced yet fresh and fruity; thrilling accompaniment to grilled vegetables, creamy rice dishes, pastas, white meats, and soft or lightly aged cheeses – **¡salud!**

88 Points "Fresh red berry and cherry aromas, with lively spice and mineral accents. Communicates good clarity and brightness to its spicy raspberry and bitter cherry flavors, with a floral nuance emerging with aeration. Finishes juicy and precise, with fine-grained tannins providing shape and grip." – Antonio Galloni's *Vinous* on the 2013

RIOJA CRIANZA

85% Tempranillo 15% Garnacha sourced from growers around Haro with **10-20 year-old vines**. Serres jointly manages the viticulture in these vineyards throughout the year to ensure outstanding fruit quality. The grapes are handpicked in October, and the wine is aged 14 months in a mix of French and American oak barrels, followed by a minimum of 6 months in bottle.

cherry red with a brilliant purple rim; intense nose of red fruits and spices with a delicate hint of licorice; a generous, lively, fruit-driven wine with good complexity and balance

RIOJA RESERVA

100% Estate Tempranillo (90%) and Graciano from select parcels of the winery's own 60-hectare **Finca El Estanque** vineyard, the natural beneficiary of some of Haro's finest terroir. These are old vines averaging **35 years** of age. Carlos Serres Rioja Reserva is aged 24 months in a combination of American and French oak barrels, and then sees 12 more months in bottle prior to release.

This is a quite savory, medium-bodied Rioja to complement a broad range of traditional foods, particularly seafood and sausage paella with saffron rice, and most roasted or grilled meats and poultry, as well as an excellent wine to serve alongside aged cheeses, even bleu.

90 Points "Aromas of cherry, red currant, smoked meat and cracked pepper, with a subtle floral overtone. Smoky and focused on the palate, offering bitter cherry and game flavors plus a touch of dark chocolate. Finishes with repeating smokiness, dusty tannins and a hint of licorice." – Antonio Galloni's *Vinous* on the 2009

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