

## BODEGAS CARLOS SERRES RIOJA GRAN RESERVA 2016



Original price was: \$51.99.\$43.99Current price is: \$43.99.

| Product Code: | 3426        | Closure: | Cork  |
|---------------|-------------|----------|---|
| Country:      | Spain       | Unit:    | Each  |
| Region:       | Rioja       | Volume:  | 750ml   |
| Style:        | Red         | Alcohol: | 13.5%   |
| Variety:      | Tempranillo | Grape:   | 85%<br>Tempranillo,<br>10%<br>Graciano, 5%<br>Mazuelo |







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## TASTING NOTES

This producer is named for Rioja pioneer Carlos Serres, who established one of the region's first wineries in 1896. His namesake is now a family owned estate whose vines in coveted Rioja Alta vineyards average 30-plus years of age. Each variety in this blend of 85% Tempranillo, 10% Graciano, and 5% Mazuelo aged separately for 24 months in American and French oak before spending an additional 36 months in bottle. It has a velvet-lined mouthfeel, and its aromas and flavours of chocolate, cherry, and plum are coated in licorice. Sandalwood gives way to savoury spice on the finish.

## Winery notes (2016 Vintage)

"In 1896, a Frenchman named Charles Serres settled in Haro with the aim of producing wines using the experience he had already gained in France and the knowledge he was acquiring in La Rioja. This blend led him to create a style of his own which has lasted until the present in the new facilities that replaced the bodega in Barrio de la Estación in order to keep his traditional winemaking techniques up to date with new technology.

The Tempranillo, Graciano and Mazuelo grapes are sourced from a selection of different plots in the "Finca El Estanque" vineyard, with a surface of 60 hectares (150 acres) that is owned by the winery, in the best terroir in Haro. Aging: aged for 24



months in American and French oak barrels. Refined in the bottle for 36 months before release. Balanced, lovely texture, full bodied, spicy and cigar box notes, delineated and powerful yet beautifully elegant. Drinking well now or over the next 4-5 years."

CONTACT VINO FINO

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