



Castillo La Serna Crianza - Oak Aged

Grape variety: Tempranillo 85%, Garnacha 10% and Graciano 5%.

Ideal temperature: 16 - 18° C

Alcohol: 14%

Vineyard: Selection of grapes from 50 has. of low-yielding vines aged between 25 and 50 years' old. Well-exposed clay-limestone soils at a good altitude. Harvested by hand.

Winemaking process: Fermentation at a controlled temperature of 28° C. Average macerations of 15 days.

Ageing: Wine aged for 12 months in French-(60%) and American-oak (40%) casks, followed by bottle ageing for between 7 and 12 months.

Tasting stages: A wine with great personality in which the elegant fruitiness of the tempranillo (blackberry, blueberries) is to the fore, enriched with reminders of dry, fleshy fruit (dried apricot) together with the spices from its fine wood (cinnamon, tobacco, toasted oak) and a sweet, flowery touch.

In the mouth it is aromatic, complex, full-bodied and balanced in structure, but smooth, with soft, integrated tannins which impregnate the palate with French and American oak, evoking reminders of liquorice. An elegant lingering finish with marked character.

Food pairing tips: Perfect with cheese, red meat, grills and roasts, game and blue fish.



BODEGAS Y VIÑEDOS

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Castillo La Serna

Selected Harvest

Grape variety: Tempranillo 90%, Graciano 5% and Mazuelo 5%.

Ideal temperature: 12 - 14° C

Alcohol: 13,5%

Vineyard: Grapes from a selection of vines located in Laguardia. These are old vines, between 40 and 60 years old, cultivated in stony ground with good altitude and exposure to sunshine. The grapes are picked by hand.

Winemaking process: Traditional, by carbonic maceration, fermentation of the whole grape with stem. Controlled temperature of 28°C and long macerations of 15 days.

Tasting stages: Lively, bright cherry-red colour, with good robe and great depth. Very bright and aromatic. On the nose you can find the typical fruit aromas of the varieties used, making this wine fresh and lively. The fruit aromas are very intense and powerful. On the palate the aromatic sensations continue, complex, with backbone and body, but at the same time smooth, balanced and pleasant to drink. A very persistent, elegant finish with a strong personality.

Food pairing tips: White and blue fish, pulse dishes because of their big meat and sausage content, roast and grilled meat and also firm, compact cheeses which are not too mature.



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Castillo La Serna Young Red Wine

Grape variety: Tempranillo

Ideal temperature: 12 - 14° C

Alcohol: 13%

Winemaking process: The main features of the 2017 harvest were an intense winter and lower than normal rainfall for summer in Rioja, with the resulting harvest proving to be of good quality and with healthy grapes. Made from grapes from the Rioja Alavesa, which once picked and sorted were fermented in stainless steel vats at a controlled temperature. When the desired colour and structure were obtained, the wine was racked off ready for malolactic fermentation. After racking manually the wine was stabilised naturally. After bottling the wine continues to evolve in the smooth elegance which characterises it.

Tasting stages: Wine with a cherry-red colour and medium depth, bright and attractive to look at. Open aromas of great finesse, packed with fruitiness. Pleasant in its attack, with body and balance. Fresh at first and warm and supple in the finish. Well integrated acidity. Excellent retronasal phase with hints of carbonic maceration. It will develop more powerful aromas with the passage of time.

Food pairing tips: Ideal with all kinds of dishes from white and blue fish, pulse stews, white and red meat, fresh and medium strength cheeses.



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Castillo La Serna Dry White Wine

Grape variety: Viura

Ideal temperature: 10 - 13° C

Alcohol: 12.5%

Winemaking process: The vines come from the Rioja Alavesa district where the conditions of the grapes from the 2017 harvest were excellent. After gentle pressing in pneumatic bag presses, and natural fining through cold stabilisation, the free run must is obtained. Fermentation takes place in stainless steel vats and the controlled temperature helps the extraction and preservation of the primary aromas (fruit and flowers) which are typical of the variety.

Tasting stages: It is clear and bright on the eye, with a predominance of pale yellow flecked with the tinges of green which denote its youth.

An intense, expressive nose with white blossom and dried fruit nuances.

Clean, sharp aromas.

In the mouth its crisp acidity caresses the palate. It is tasty and balanced and slips down nicely, leaving a pleasing, elegant aftertaste.

Food pairing tips: It is a highly suitable wine to accompany numerous dishes such as hors d'oeuvres, oily fish or in sauces, shellfish, poultry and white meat, pulses and mild cheeses.



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