

# CARO

## CARO 2007

Blending: it's not just for wine. We are the perfect assemblage of two cultures: different characteristics merging together to give place to something new. When the old world merges with the new. When youth matures together with experience. When wildness becomes a bit more delicate. When Bordeaux meets Los Andes. There is us. We are Bodegas CARO.



### ■ VINEYARD ATTRIBUTES

**Appellation :** Mendoza, Argentina

Nestled at the foothills of the snowcapped Andes mountains, Mendoza is known as the best wine producing region in Argentina. With vines planted on high plateaux between 800 and 1200m above sea level, Mendoza's vineyards are known as the highest in the world. Sheltered from the rain by the mountains to the West and the Pampa to the East, the region is very arid. Mendoza wines draw their character from an exceptional sun exposure and wide temperature variations between night and day.

**Terroir :** CARO vineyard is a plot of 8ha located Altamira, in the Uco Valley, South of Mendoza. Vineyards are planted at 1000m above sea level, on the ancient alluvial bed of the Tunuyan River.

### ■ VINTAGE SUMMARY

Weather conditions in the spring and summer of 2007 were ideal: warm but not too hot, producing exceptional fruit. Closer to the harvest season, there was some rain, but this did not pose a threat to the grapes, which were still very healthy. The vineyards were well prepared, with the removal of excess shoots, green harvests and careful irrigation.

### ■ WINE MAKING SCHEME

CARO is made with the utmost care, just like our Bordeaux Grands Crus. Grapes are carefully selected and hand harvested. After destemming, they are placed in temperature controlled stainless steel vats for alcoholic fermentation. Maceration lasts for a period of 20 days with gentle pump-over to ease tannin extraction and fix the colour. Malolactic fermentation occurs naturally in tanks, then the wine is transferred into French oak barrels made by the Tonnellerie des Domaines in Pauillac (50% new oak) for a period of 18 months.

### ■ TASTING NOTES

Reddish purple colour. Intense nose of red and black ripe fruit, with notes of spice bread, liquorice and vanilla. Fleshy and complex on the palate; rounded and well-structured with nice, elegant tannins. Good length; a pleasant and, enjoyable wine. Drink now or keep for a few years.

#### TECHNICAL INFORMATION

**Varietals :** Malbec 60%, Cabernet sauvignon 40%

**Alcohol content :** 14.4 % vol.

**pH :** 3.8

**Total acidity :** 5.92 g/l