

BODEGAS CARO

CARO 2015

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

The early season was quite rainy leading to lower average temperatures and less sunshine. In the south of the Uco Valley, unusual frost affected part of the production by the beginning of December. Weather conditions in the First Zone followed a similar pattern : early and pleasant summer, moderate temperatures and intense rains in February and March that required plot by plot evaluation until the crop. Overall, yields were around 5% lower than for the 2014 harvest.

■ 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

Deep red color with intense ruby notes. The nose recalls eucalyptus and dried fruit aromas, blended with hints of plum, coffee and chocolate. Ageing in French oak barrels gives the wine subtle notes of dark chocolate. The wine evolves slowly in the glass, with several layers of flavors, and a unique mouthfeel of outstanding complexity.

TECHNICAL INFORMATION

Varietals : Malbec 85%, Cabernet sauvignon 15%

Alcohol content : 14 % vol.

pH : 3.66

Total acidity : 5.36 g/l

