

CARO

CARO 2017

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 2017 vintage was characterized by slightly above average rainfall, especially during bud break. Temperatures were close to the seasonal average, apart from an episode of frost on October 21st that caused some damage to the vines. Towards the end of the summer, the nights became warmer than usual, which, combined with a generally dry quarter, had an accelerating effect on the ripening cycle and the harvest started two weeks early. The resulting grapes showed great balance between sugar and acidity, and the Malbec reached tannins of remarkable softness. The Cabernet Sauvignon from deeper soils had a slower maturity, while those from stony soils reached an excellent balance with their typical spicy character.

■ WINE MAKING SCHEME

CARO is made with the utmost care, just like our Bordeaux Grands Crus. CARO grapes come from selected sections of rows within our blocks, where the soil is layered with calcareous deposits as well as limestone, remnants of a river which used to flow through Altamira. 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 color. Malolactic fermentation occurs naturally in tanks, then the wine is transferred into French oak barrels made by the Tonnellerie des Domaines in Pauillac (80% new oak) for a period of 18 months.

■ TASTING NOTES

This wine has a dark, intense color, with hints of violet. The nose reveals a complex mix of aromas including raspberry, black pepper, violets, cloves and subtle notes of dark chocolate. On the palate the wine is well-balanced with a refreshing acidity and ripe tannins that contribute to the harmony and smoothness of the palate. This wine will reveal its complexity with further bottle ageing. Serve at 15-17°C.



TECHNICAL INFORMATION

Varietals : Malbec 74%, Cabernet sauvignon 26%

Alcohol content : 14 % vol.

pH : 3.66