

CARO

CARO 2010

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.



■ VINTAGE SUMMARY

Climatic conditions were rather cool on 2010. The vineyards were not disturbed by any major meteorological incidents. The season began with a cool frost-free spring that allowed good flowering. The summer was hot and stable, with the result that the grapes changed colour and began to ripen around the usual dates.

From the start of ripening to the harvest, temperatures were cool and stable and the climate was generally dry. These conditions were ideal for the ripening of the Cabernet Sauvignon and preserved the characteristics of the Malbec (aromas of dried fruit, floral notes and an intense purple colour).

■ WINE MAKING SCHEME

Length of ageing in oak barrels: 18 months, including 60% in new barrels.

■ TASTING NOTES

Intense, deep red colour with fine hints of purple.

The nose offers pleasant aromas of red and dark fruit, with redcurrants, blaccurrant, with an after taste of mint and cedar. The bouquet fills out with notes of vanilla, spices and mocha, characteristic of French oak.

This is a dense, complex wine, with good tannic structure, good length and full mid palate.

The lingering finesse of the tannins gives the wine good length and a pleasant, soft mouth feel.

TECHNICAL INFORMATION

Varietals : Malbec 60%, Cabernet sauvignon 40%

Alcohol content : 14.7 % vol.

pH : 3.60

Total acidity : 5.5 g/l

Residual Sugar : 2 g/l