

CARO

ALTEPE 2019

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 1500m above sea level, Mendoza's vineyards are known as the highest in the world.

Terroir : The Mendoza region is located in a particularly arid, seismic zone. The vegetation has adapted, as evidenced by the Altepe shrub, a robust plant that grows on the banks of dry rivers in the foothills of the Andes from the north to the south of the province. Thanks to the irrigation canals that channel water from the rivers fed by melting snow from the Andes Cordillera, the inhabitants have been able to transform the valley into a veritable oasis that is home to one of the world's most beautiful vineyards. Malbec has adapted perfectly to these conditions, producing tannic, spicy, richly-coloured wines.

■ VINTAGE SUMMARY

Winter went by with regular temperatures, but sprouting occurred a few days earlier than usual (October 5th in the case of Malbec). Furthermore, flowering, fruit set and veraison occurred during the expected dates. Fortunately, good weather predominated throughout the season with little rainfall, specifically during March (16 mm) in relation to the historic average for that month (30 mm). These typical weather conditions (sunny and dry days, and also an important thermal oscillation between night and day), allowed both grapes and tannins to ripen slowly, which helped preserve a remarkable freshness. The harvest started on March 25th and finished on April 22nd.

■ WINE MAKING SCHEME

Grapes are harvested by hand, carefully selected, destemmed and crushed before being placed in stainless steel tanks for fermentation. A traditional winemaking process ensues with pump-over and delestage. Total maceration time lasts from 12 to 15 days.

Altepe is aged in tanks in order to preserve its fruit-driven style and allow the varietal characteristic of the Malbec to come through.

■ TASTING NOTES

Deep reddish color. The nose shows a great aromatic intensity where we find white flowers, red fruits and cherries. On the palate the wine is fresh, fruity, and it also expresses a pleasant balance between acidity, tannins and softness. The finish is long and delicate.

TECHNICAL INFORMATION

Varietals : Malbec 100%

Alcohol content : 14.5 % vol.

pH : 3.60

Total acidity : 3.30 g/l

