

# BODEGAS CARO

## ARUMA 2022

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** : 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.

Aruma means the night in the language of the Quechua. This name expresses the intense darkness of the Andean nights and the depth of colour that characterises the robe of the Malbec.

### ■ VINTAGE SUMMARY

This vintage 2022 was a dry vintage with an easy going season which helped to achieve the characteristic expression of Mendoza's high altitude vineyards. In the Uco Valley area, the harvest began with Malbecs on March 21 and ended with Cabernet Sauvignon on April 7. This harvest allowed us to obtain healthy grapes with the ideal ripeness. Bud break took place on the usual dates, around October 5 for Malbec and October 8 for Cabernet Sauvignon. After flowering and fruit set produced in normal times, from November 15 to 27. Average temperatures were above historical average temperatures from September to January and slightly below in February, March and April. Regarding rainfall, they were lower than the historical averages for the vegetative period.

### ■ 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.

Aruma 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

The robe is intense with a deep ruby colour.

The nose is very fruity, with pure aromas of berry fruits, violets and notes of blackcurrant.

On the palate, the wine is round, fresh and well balance. Displaying generous aromas of blackberry and red fruits.

#### TECHNICAL INFORMATION

**Varietals** : Malbec 100%

**Alcohol content** : 14.5 % vol.

**pH** : 3.70

**Total acidity** : 5.35 g/l

