

# CARO

## PETIT CARO 2018

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. 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** : Petit CARO shares the same style as his big brother CARO, combining power and elegance.

Grapes are sourced from selected plots of old vines in Lujan de Cuyo just outside Mendoza, and also from Altamira, further South. In Lujan de Cuyo, soils are quite varied depending on how close vineyards are to the mountains or to the Mendoza River, and tend to form alluvial layers of loam, rock, and gravel. In Altamira, vineyards are planted at 1000m above sea level, on the ancient alluvial bed of the Tunuyan River.

### ■ VINTAGE SUMMARY

The 2018 vintage was characterized by an extremely dry climate. Our vineyards in Uco Valley suffered from a frost on the 6th and 7th of October, that led to a low yield. Despite a normal average temperature, we registered a lower number of days over 33°C than usual. The combination of these facts resulted in a quite early vintage. The variation between daytime and nighttime temperatures was exceptional in March, with an average of over 20°C in Altamira. During several mornings, we prepared to fight the frost before the harvest. The grape musts were juicy, with excellent natural acidity, and a higher concentration of colour compared to other vintages. Fruit expression from must to wine was a signature characteristic of this vintage from the onset.

### ■ WINE MAKING SCHEME

Harvest is conducted by hand and grapes are carefully sorted on tables and destemmed before being placed in stainless steel tanks for fermentation. Regular pumping-over ensure a gentle extraction of the tannins. After malolactic fermentation, 50% of the wine is transferred into French oak barrels for a period of 12 months, and 50% is placed in concrete vats.

### ■ TASTING NOTES

Deep ruby colour. The nose is expressive with notes of raspberries, coffee and figs. Complex and juicy on the palate with aromas of plums, fruit and spices, this well-balanced wine is an elegant expression of Malbec, Cabernet Sauvignon and Petit Verdot.



#### TECHNICAL INFORMATION

**Varietals** : Malbec 67%, Cabernet sauvignon 32%, Petit verdot 1%

**Alcohol content** : 14.5 % vol.

**pH** : 3.70

**Total acidity** : 5.05 g/l