

CARO

ARUMA 2020

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

2020 vintage was historical in many ways. It has been the earliest vintage in the last 50 years !

Following a dry and prolonged mild winter at the foothills of the Andes, the sunny days of spring allowed for an early bud burst and flowering. The good weather prevailed over the rest of the season, with low rainfall. The abnormally warm vintage, especially in March, led to our earliest vintage ever. All the grapes reached phenolic ripeness in a very short time span this year. The absence of rain during the harvest allowed the grapes to reach the winery in excellent conditions.

The harvest started on the 10th of March in Altamira and finished on the 26th of March with grapes from San Pablo.

■ 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, deep red in colour.

The nose is pure and expressive with notes of violets, black fruit and a touch of mint. On the palate, the wine is round and delicate with soft tannins, displaying generous aromas of blueberry, blackberry and cassia. Well-balanced, with a good persistence on the finish.



TECHNICAL INFORMATION

Varietals : Malbec 100%

Alcohol content : 14.5 % vol.

pH : 3.68

Total acidity : 5.20 g/l