

CARO

BODEGAS CARO, ROUGE, 2016 2016

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

The 2017 vintage was characterized by slightly above average rainfall (188 mm instead of 102 mm), especially during bud break, and temperatures close to seasonal averages, with the exception of the frost that caused some damage to the vines on October 21. Towards the end of the summer, the nights during February were up to 4 degrees warmer than usual.

This phenomenon and a generally dry quarter had an accelerating effect and the harvests were two to three weeks early. The grapes are characterized by a good balance between sugar and acidity and by the softness of the tannins characteristic of Malbec.

■ TASTING NOTES

Deep red with hints of violet. The nose reveals aromas of plum and red fruit.

The palate is fresh and elegant, with remarkable balance between tannins, acidity and alcohol. Long, delicate finish. Overall, a very convivial, attractive wine.

TECHNICAL INFORMATION

Varietals : Malbec 100%

