

CARO

ARUMA 2015

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 1200m 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

The beginning of the season was characterized by higher than usual rainfall, lower than average temperatures and less sunshine. This combination, while rare for Mendoza, was perfect for the wine, giving it a higher natural acidity and remarkably fresh flavors.

■ 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

Red color with hints of violet. The nose expresses notes of ripe red fruit and plums. On the palate, it is a well-balanced wine with excellent acidity. The elegant, silky, well-rounded tannins are typical of the Malbec grape. Long, delicate finish.



TECHNICAL INFORMATION

Varietals : Malbec 100%

Alcohol content : 14 % vol.

pH : 3.75

Total acidity : 5.2 g/l