

CARO

ARUMA 2021

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

The season started out a little late. We had few nights of frost during spring, and they did not damage the buds. Spring was mostly characterized by wet and cold conditions, which led to delayed growth. Overall, flowering and fruit set were good. During the summer, especially in January and February, temperatures were uncommonly lower than average and without the usual heatwaves that characterize the Mendoza climate. The ripeness period was marked by rainfalls: intermittent showers alternating with sunny days characterized this final period before harvesting. These conditions during maturity required the winegrowers to monitor the development of mildew or botrytis, in order to correctly anticipate the decision to harvest.

■ WINE MAKING SCHEME

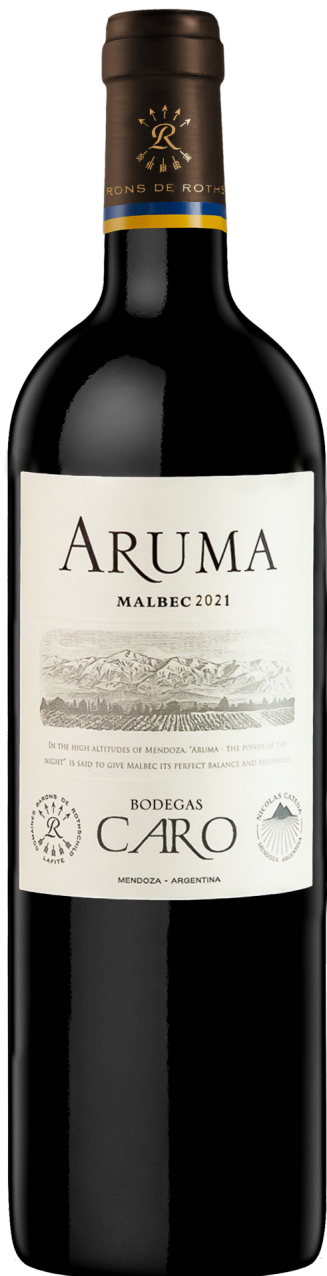
Grapes are harvested by hand, carefully selected, destemmed and crushed before being placed in stainless steel tanks for fermentation. A traditional winemaking process ensues with pump-over and delestage. Total maceration time lasts from 12 to 15 days.

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 red colour.

The nose reveals aromas of plum and red fruit. On the palate, the wine is round and fresh with remarkable balance between tannins, acidity and alcohol. Long, delicate finish.



TECHNICAL INFORMATION

Varietals : Malbec 100%
Alcohol content : 14.5 % vol.
pH : 3.65
Total acidity : 5.70 g/l