

CARO

CARO 2009

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. 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 : Both Malbec and Cabernet Sauvignon grapes come from Altamira, in the Uco Valley, South of Mendoza. Vineyards are planted at 1000m above sea level, on the ancient alluvial bed of the Tunuyan River.

■ VINTAGE SUMMARY

The 2009 vintage was defined by excellent weather conditions and an unusually long, cool spring. The climate remained stable, with no rainfall and steady, moderately warm temperatures after veraison and throughout the summer. Harvest unfolded smoothly, with ideal conditions that allowed Malbec to achieve perfect ripeness, showcasing vibrant fruit flavors and deep color. Cabernet Sauvignon required more careful management, particularly in soils more sensitive to the lack of rainfall toward the end of the season. Harvest extended over 40 days, from March 20 to May 1, with Malbec picked between March 20 and April 15, and Cabernet Sauvignon between April 7 and April 30.

■ WINE MAKING SCHEME

CARO is made with the utmost care, just like our Bordeaux Grands Crus. The grapes were hand-harvested before being de-stemmed and crushed, then fermented for 10 to 15 days with selected yeasts using traditional methods that included pumping over and délestage. Maceration lasted between 10 and 20 days for Cabernet Sauvignon and 14 to 20 days for Malbec. Malolactic fermentation took place 20% in barrels and 80% in stainless steel tanks. The wine was then aged for 12 months in French oak barrels, 85% of which were new, before being bottled in the first week of February 2011.

■ TASTING NOTES

A deep, intense red with elegant purple highlights.

The nose reveals vibrant red and black fruits layered with currant, mint, and cedar, accented by vanilla, spice and mocha from French oak.

On the palate, it is dense, complex, and flavorful, supported by excellent tannic structure. Fine, polished tannins provide persistence and a smooth, refined character.

This is a profound and aromatic wine, with captivating fruit and complexity that will continue to evolve beautifully with a few years of cellaring.

TECHNICAL INFORMATION

Varietals : Malbec 75%, Cabernet sauvignon 25%

Alcohol content : 15,3 % vol.

pH : 3,80

Total acidity : 5,77 g/l

