

CARO

CARO 2005

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 : Malbec grapes come from Vistalba, La Consulta, and Gualtallary, from vineyards with more than 30 years old, situated from 800 to 1400 meters in altitude. Cabernet sauvignon come from Agrelo and Tupungato from 20 years old vineyards localised from 950 to 1150 meters in altitude.

■ VINTAGE SUMMARY

2005 vintage was impacted by a spring frost that reduced yields. Summer was cooler than usual, with moderate and pleasant temperatures that allowed full ripening. This was especially beneficial for Cabernet sauvignon, which gained persistence, structure, and acidity. Once ripe, Malbec preserved its characteristic fresh fruit. Harvest began in the last week of March and continued through early May.

■ WINE MAKING SCHEME

CARO is made with the utmost care, just like our Bordeaux Grands Crus. The grapes were carefully selected on a sorting table before being de-stemmed and pressed, with fermentation carried out in stainless steel tanks. Traditional winemaking methods, including pumping over and délestage, were employed, and fermentation lasted between 10 and 14 days. Alcoholic fermentation took place in stainless steel tanks with selected yeasts and traditional pumping over, while malolactic fermentation occurred 90% in tanks and 10% in barrels. Maceration lasted between 25 and 40 days for Cabernet Sauvignon and 14 to 30 days for Malbec. The wine was then aged for 19 months in French oak barrels, 80% of which were new, before being bottled in February 2007.

■ TASTING NOTES

Beautiful color with a delicate violet hue.

An intense and complex nose, with ripe red and black fruits followed by notes of tobacco and vanilla, and a touch of soft menthol. Well-integrated oak.

On the palate, it is rich, round, powerful, and velvety, with beautiful aromatic complexity.

The finish is long and elegant. A rich, well-balanced wine distinguished by ripe, juicy tannins.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 50%, Malbec 50%

Alcohol content : 14,2 % vol.

pH : 3,62

Total acidity : 5,65 g/l

