

# BODEGAS CARO

## PETIT CARO CABERNET SAUVIGNON 2024

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. 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 :** Grapes are sourced from selected plots of old vines in Lujan de Cuyo just outside Mendoza, and also from Altamira, further South. In Lujan, soils are quite varied depending on how close vineyards are to the mountains or Mendoza River, and tend to form alluvial layers of loam, rock, and gravel. In Altamira, vineyards are planted at 1000m above sea level, on the ancient alluvial bed of the Tunuyan River.

### ■ VINTAGE SUMMARY

The 2024 campaign experienced a cold spring with the presence of below-zero temperatures, which delayed the budding by about 7 days compared to normal dates in the Uco Valley. Precipitations were as normal, with an accumulated rainfall of 206mm from September to April, accompanying the development of the crop in an excellent health state. Veraison was atypical this year, taking longer than usual and fairly uneven throughout the bunch. Maturation followed, in correlation with the entire behaviour of the plants throughout the cycle. As a result, the harvest ensued 10 days later than the average of recent years, starting in Paraje Altamira on 03/26/2024.

### ■ WINE MAKING SCHEME

Harvest is conducted by hand and grapes are carefully sorted on tables and destemmed before being placed in stainless steel tanks for fermentation. Regular pumping-over ensure a gentle extraction of the tannins.

### ■ TASTING NOTES

Deep red color with intense ruby.

The nose is complex with aromas of red fruit and fig, followed by hints of blackcurrant and other varietal notes such as white pepper.

On the palate the wine is round, with soft tannins. Well balanced, fruity and fresh with a good persistence on the finish.

#### TECHNICAL INFORMATION

**Varietals :** Cabernet sauvignon 100%

**Alcohol content :** 13,8 % vol.

**pH :** 3,75

**Total acidity :** 5,0 g/l

