

CARO

CARO 2014

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 : CARO vineyard is a plot of 8ha located 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

In the First Zone, the growing cycle started with a late budbreak due to the low temperatures during September. January was characterized by high mean temperatures and no rain, which caused a reduction in berry size. The rainfall in February was the highest for 12 years. In the Uco Valley, the season showed a similar pattern to the First Zone. Fortunately, weather conditions during March and the first half of April were very good, but still wetter than usual. In spite of these climatic fluctuations in both zones, we obtained a superb harvest in terms of quality.

■ WINE MAKING SCHEME

CARO is made with the utmost care, just like our Bordeaux Grands Crus. CARO grapes come from selected sections of rows within our blocks, where the soil is layered with calcareous deposits as well as limestone, remnants of a river which used to flow through Altamira. Grapes are carefully selected and hand harvested. After destemming, they are placed in temperature controlled stainless steel vats for alcoholic fermentation. Maceration lasts for a period of 20 days with gentle pump-over to ease tannin extraction and fix the color. Malolactic fermentation occurs naturally in tanks, then the wine is transferred into French oak barrels made by the Tonnellerie des Domaines in Pauillac (80% new oak) for a period of 18 months.

■ TASTING NOTES

Deep ruby red color. The nose recalls fruity aromas of plums, coffee and spices, followed by hints of anise and graphite. Its ageing in French oak barrels sourced by DBR Lafite's Cooperage gives the wine subtle dark chocolate notes. It evolves slowly in the glass, revealing elegant fragrances layer after layer, and a unique mouthfeel of outstanding complexity.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 65%, Malbec 35%

Alcohol content : 14 % vol.

pH : 3.66

Total acidity : 5.13 g/l

