

CARO

ARUMA 2016

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.

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 bud break point coincided with the lowest temperatures recorded in Mendoza in the last fifty years. At harvesting, an unusual equilibrium was reached of alcohol levels, high acidity and vibrant flavors. An elegant and unique combination clearly characterized the 2016 harvest. Uco Valley : A fresh and rainy weather was present from the bud break to January, which delayed the cycle by almost a month. Fortunately, February and March came with pleasant temperatures and dry days, more typical of this area. First Zone : The season showed similar patterns to those of Uco Valley with regards to temperature. Nevertheless, the soils are heavier and deeper in Agrelo and Las Compuertas than in Altamira (Uco Valley). Consequently, the harvest not only took longer than normal but it also took place at the same time as in Uco Valley.

■ 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

Deep ruby color. To the nose, we find red fruits like ripe plums, cherries and raspberries as well as a soft spicy feeling. On the palate, it is fresh and juicy, a unique balance between acidity, gentle tannins and alcohol. Long and delicate finish.



TECHNICAL INFORMATION

Varietals : Malbec 100%
Alcohol content : 13 % vol.
pH : 3.6
Total acidity : 5.25 g/l