

CARO

AMANCAYA 2017

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 : Amancaya is the Quechua name of an endemic flower of the Andes found in the Mendoza area. 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 2017 vintage was characterized by slightly above average rainfall (188 mm instead of 102 mm), especially during bud break, and temperatures close to seasonal averages, with the exception of the frost that caused some damage to the vines on October 21st. Towards the end of the summer, the nights during February were up to 4 degrees warmer than usual. This phenomenon and a generally dry quarter had an accelerating effect and the harvests were two to three weeks early. The grapes are characterized by a good balance between sugar and acidity and by the softness of the tannins characteristic of Malbec. The Cabernet Sauvignon from deeper soils had a slower maturity, while those from stony soils reached an excellent balance and their typical spicy character with greater agility.

■ 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. After malolactic fermentation, 50% of the wine is transferred into French oak barrels for a period of 12 months, and 50% is placed in concrete vats.

■ TASTING NOTES

Deep ruby color. The nose is intense with notes of white flowers, red cherries and figs. The palate is juicy and complex with hints of cloves and other spices. This well balanced wine is an elegant expression of the blend of Malbec and Cabernet Sauvignon.

TECHNICAL INFORMATION

Varietals : Malbec 72%, Cabernet sauvignon 28%

Alcohol content : 14 % vol.

pH : 3.70

