

BODEGAS CARO

CARO 2021

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 1600m above sea level, Mendoza's vineyards are amongst 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 comprises a plot of 8ha located in Altamira, in the Uco Valley, South of Mendoza. Vineyards are planted at 1100m above sea level, on the ancient alluvial bed of the Tunuyan River, and newer plots in Gualtallary at 1350m with alluvial soils, sandy with silt and calcareous on gravel and San Pablo at 1400m with alluvial sandy loam with silt shallow, stones in depth, presence of limestone.

■ VINTAGE SUMMARY

The season started out a little late. We had few nights of frost during spring, which didn't damage the buds. Spring was mostly characterized by wet and cold conditions, which led to delayed growth. Overall, the flowering went well. During the summer, especially in January and February, temperatures were uncommonly low without the usual heatwaves that characterize the Mendoza climate. The ripening period was marked by rainfalls: intermittent showers alternating with sunny days. These conditions required the winegrowers to monitor the development of mildew or botrytis, to anticipate the decision to harvest.

■ WINE MAKING SCHEME

CARO is made with the utmost care, just like our Bordeaux Grands Crus. CARO grapes come from selected sections of rows where the soil is layered with calcareous deposits as well as limestone, remnants of a river which used to flow through Altamira, and from selected sites in Gualtallary and San Pablo. 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 about half the wine is transferred into French oak barrels made by the Tonnellerie des Domaines in Pauillac (18% new oak), 28% is placed in wooden vats and 25% in concrete vats for 11 months.

■ TASTING NOTES

The robe is deep red in colour with purple hints.

The nose is complex with notes of red fruits, figs and blueberries, with hints of finely roasted coffee. Spices and dried fruit are also perceived evoking the barrel ageing.

On the palate the wine is dense and complex with fine tannins and refreshing acidity, showing good balance. The persistent finesse of the tannins confers a good length and a pleasant, smooth mouthfeel.

TECHNICAL INFORMATION

Varietals : Malbec 79%, Cabernet sauvignon 21%

Alcohol content : 14,5 % vol.

pH : 3,70

