

# **CARO 2002**

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**

2002 was an excellent climatic year in Mendoza between veraison and harvest time. Dry winter, sunny during summer, short storms in February but without consequences for the grapes. Harvested by hand in very good conditions. Malbec was picked-up from the 25th March to the 15th April and the Cabernet sauvignon from the 1st to the 20th April. Malbec grapes came from Vistalba, La Consulta, and Gualtallary (vineyards with more than 30 years old, situated from 800 to 1400 meters in altitude. Cabernet sauvignon came from Agrelo and Tupungato (20 years old vineyards localised from 950 to 1150 meters in altitude).

#### ■ WINE MAKING SCHEME

CARO is made with the utmost care, just like our Bordeaux Grands Crus. Grapes are carefully selected and hand harvested. After desteming, 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 colour. Malolactic fermentation occurs naturally in tanks, then the wine is transferred into French oak barrels made by the Tonnellerie des Domaines in Pauillac (60% new oak) for a period of 17 months.

## **■ TASTING NOTES**

Beautiful dark color.

Strong nose, grilled and black sherry aromas.

In mouth, fruity with a long finish. Great freshness and nice fruit expression.

A rich and balanced wine with mature and gorgeous tannins.

## TECHNICAL INFORMATION

Varietals: Cabernet sauvignon 60%, Malbec 40%

Alcohol content: 14 % vol.

**pH**: 3,55

Total acidity: 5,70 g/l