

BODEGAS CARO

ARUMA 2024

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 1500m 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 growing cycle started with a cold spring with sub-zero temperatures, leading to a reduction in expected grape yields and a slight delay in budburst of around seven days on average for Malbec across the different areas of the Uco Valley. Rainfall was normal, with a total of 206 mm between September and April, which helped maintain an excellent sanitary condition of the vines. During the summer, five atypical heatwaves were recorded, notably in January when maximum temperatures exceeded 34 °C for ten consecutive days. Veraison was atypical this year, very long and uneven within the bunches, with ripening in line with the overall behaviour of the plants since budburst. The harvest was about ten days later than the average of recent years, starting with our Malbec in Paraje Altamira on 20 March and ending with our Malbec in Paraje San Pablo, at 1,400 metres above sea level, on 17 April.

■ 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

The robe is deep ruby in color.

The nose reveals aromas of plum, violet and red fruit.

On the palate, the wine is round and fresh with remarkable balance between tannins, acidity and alcohol. Long, delicate finish.

TECHNICAL INFORMATION

Varietals : Malbec 100%

Alcohol content : 14 % vol.

pH : 3.65

Total acidity : 5.35 g/l

