

CARO

CARO 2012

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.



VINTAGE SUMMARY

Average temperatures at the beginning of the growth cycle in September and October 2011 were 20°C, and with a little rain provided optimal conditions for the bud break and setting of the fruit. The unusual rainfall in December slightly delayed the start of the ripening period.

By January 2012, temperatures had increased and there was a sharp contrast between the heat during the day and the historically cool nights. We recorded temperature differences between night and day of up to 15°C. These conditions enabled us to obtain fruit with an excellent aromatic range, and a high sugar content combined with the right degree of acidity.

The end of the growth cycle saw the high temperatures persisting during the day and no rain. We were therefore able to obtain beautiful, fully ripened grapes, with superb concentration and intense colors.

WINE MAKING SCHEME

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TASTING NOTES

This wine has a dark, intense color, with hints of violet and ruby. A complex mix of aromas characterizes this unique blend, including raspberry, blackpepper, violets, cloves, graphite and subtle notes of dark chocolate. On the palate, the true essence of CARO can be appreciated with its refined, elegant tannins. Can be enjoyed now or aged for ten years.

TECHNICAL INFORMATION

Varietals : Malbec 75%, Cabernet sauvignon 25%

Alcohol content : 15 % vol.

pH : 3.75

Total acidity : 5.36 g/l

Residual Sugar : 1.80 g/l