

CARO

ARUMA 2019

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

Winter went by with regular temperatures, but sprouting occurred a few days earlier than usual (October 5th in the case of Malbec). Furthermore, flowering, fruit set and veraison occurred during the expected dates. Fortunately, good weather predominated throughout the season with little rainfall, specifically during March (16 mm) in relation to the historic average for that month (30 mm). These typical weather conditions (sunny and dry days, and also an important thermal oscillation between night and day), allowed both grapes and tannins to ripen slowly, which helped preserve a remarkable freshness. The harvest started on March 25th and finished on April 22nd.

■ 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

Deep reddish color. The nose shows a great aromatic intensity where we find white flowers, red fruits and cherries. On the palate the wine is fresh, fruity, and it also expresses a pleasant balance between acidity, tannins and softness. The finish is long and delicate.



TECHNICAL INFORMATION

Varietals : Malbec 100%
Alcohol content : 14.5 % vol.
pH : 3.60
Total acidity : 5.30 g/l