

AMANCAYA 2022

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, Uco Valley, 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 exceptionnal sun exposure and wide temperature variatons between night and day.

Terroir : Amancaya is the Quechua name of an endemic flower of the Andes found in the Mendoza area. Grapes are sourced from selected plots of old vines in Lujan de Cuyo just outside Mendoza, and also from Altamira, further South. In Lujan, soils are quite varied depending on how close vineyards are to the mountains or Mendoza River, and tend to form alluvial layers of loam, rock, and gravel. In Altamira, vineyards are planted at 1000m above sea level, on the ancient alluvial bed of the Tunuyan River.

VINTAGE SUMMARY

This vintage 2022 was a dry vintage with an easy going season which helped to achieve the characteristic expression of Mendoza's high altitude vineyards. Bud break took place early October, as usual, and so did flowering in the second half of November. In the Uco Valley area, the harvest began with Malbec on March 21 and ended with Cabernet Sauvignon on April 7. Average temperatures were above historical average temperatures from September to January and slightly below in February, March and April. Regarding rainfall, they were lower than the historical averages for the vegetative period. These conditions allowed us to obtain healthy grapes with the ideal ripeness.

WINE MAKING SCHEME

Harvest is conducted by hand and grapes are carefully sorted on tables and destemmed before being placed in stainless steel tanks for fermentation. Regular pumping-over ensure a gentle extraction of the tannins. After malolactic fermentation, 50% of the wine is transfered into French oak barrels for a period of 12 months, and 50% is placed in concrete vats.

TASTING NOTES

Deep red color with intense ruby.
The nose is complex with aromas of red fruits and figs, followed by notes of blackcurrant and chocolate.
On the palate, the wine is round with soft tannins displaying generous aromas of blueberry and blackberry.
Well balanced, long with a good persistence on the finish.

TECHNICAL INFORMATION

Varietals : Malbec 64%, Cabernet sauvignon 36%
Alcohol content : 14.5 % vol.
pH : 3.75
Total acidity : 5.20 g/l