

CARO

CARO 2013

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

The season was characterized by average rain in the First Zone: December and February were dry with almost no rain while January was very wet with 87 mm of rain.

The Uco Valley region experienced a normal to dry season, with 38 mm less rain than the average (255 mm vs 293 mm). Winter and spring were wetter than usual, while the end of season was very dry, with no rain during February and March. Temperatures were within the normal range.

■ WINE MAKING SCHEME

The grapes were picked by hand and then sorted, destemmed and crushed before fermentation. The maceration was conducted in the traditional way, with pumping over and racking.

■ TASTING NOTES

Intense ruby color.

The nose recalls red and black fruit aromas, mingled with hints of mocha and spices. It evolves slowly, revealing layer after layer of elegant fragrances.

In the mouth, the acidity is refreshing and persistent. Well-balanced tannins contribute to the harmony and smoothness of the palate.

We recommend serving this wine at 16°C. If there is enough time, do not decant the wine in order to appreciate its slow evolution over the course of an evening.

This vintage presents a good capacity to age and will open up more over time.

TECHNICAL INFORMATION

Varietals : Cabernet sauvignon 50%, Malbec 50%

Alcohol content : 14.5 % vol.

pH : 3.7

Total acidity : 5.18 g/l

