

# BODEGAS CARO

## CARO 2018

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 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 exceptional sun exposure and wide temperature variations between night and day.

**Terroir :** CARO vineyard is a plot of 8ha located Altamira, in the Uco Valley, South of Mendoza. Vineyards are planted at 1000m above sea level, on the ancient alluvial bed of the Tunuyan River.

### ■ VINTAGE SUMMARY

A harsh winter followed by a sunny spring triggered an even bud break and enabled full flowering. Good weather was the norm for the rest of the season, with little rainfall and a completely dry month of March. These conditions of sunny and dry days combined with the thermal oscillation between day and night allowed for slow and steady maturation of the grapes, softening the intensity of the tannins whilst preserving a remarkable freshness. On March 25th temperatures dropped again in our high-altitude vineyard but fortunately this cold episode didn't affect the ripening process, leading to one of the best harvests in the decade.

### ■ WINE MAKING SCHEME

CARO is made with the utmost care, just like our Bordeaux Grands Crus. CARO grapes come from selected sections of rows within our blocks, where the soil is layered with calcareous deposits as well as limestone, remnants of a river which used to flow through Altamira. Grapes are carefully selected and hand harvested. After destemming, they are placed in temperature controlled stainless steel vats for alcoholic fermentation. Maceration lasts for a period of 20 days with gentle pump-over to ease tannin extraction and fix the color. Malolactic fermentation occurs naturally in tanks, then the wine is transferred into French oak barrels made by the Tonnellerie des Domaines in Pauillac (80% new oak) for a period of 18 months.

### ■ TASTING NOTES

The robe is dark and an intense in color. The nose reveals aromas of dark fruit such as blackcurrant and blueberry. On the palate, the wine is well-balanced with a good concentration and persistent freshness. The ripe and well-integrated tannins contribute to the harmonious feel of this wine. The finish is smooth with subtle notes of oak. We recommend serving it at 16° C.

#### TECHNICAL INFORMATION

**Varietals :** Malbec 76%, Cabernet sauvignon 24%

**Alcohol content :** 14.5 % vol.

**pH :** 3.61

**Total acidity :** 5.25 g/l

