

DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

ARUMA MALBEC 2016

BACKGROUND

For its tenth anniversary, Bodegas Caro chose to celebrate the grape that has come to symbolize Argentina's vineyards by selecting a pure Malbec: ARUMA! Originally from France, Malbec (Cahors) was introduced to Argentina by a Frenchman, Jean Pouget, in 1868, which coincidentally was the same year James de Rothschild purchased Château Lafite. A very fruity, exuberant, powerful grape, Malbec has adapted wonderfully to the Mendoza region where the sunshine and cool nights soften its tannins and reveal its velvety-smoothness. "ARUMA" means the "night" in the language of the Quechua, the native Indians of the Mendoza region. We chose this name because it is the intense darkness of the nights in the Andes and the pure mountain air that give the wines the rich, authentic character of their terroir. ARUMA - the wine of the mountain nights.

APPELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

100% Malbec

VINTAGE NOTES

2016 was characterized by the elegant and unique combination of the bud break point coinciding with the lowest temperatures recorded in Mendoza in the last fifty years. At harvesting, an unusual equilibrium was reached of alcohol levels, high acidity and vibrant flavors.

Fresh and rainy weather was present in the Uco Valley from the bud break to January, which delayed the cycle by almost a month. Fortunately, February and March came with pleasant temperatures and dry days, more typical of this area.

The First Zone's season showed a similar pattern to the Uco Valley, with regards to temperature. Nevertheless, the soils are heavier and deeper in Agrelo and Las Compuertas than in Altamira (Uco Valley). Consequently, the harvest not only took longer than normal but it also took place at the same time as in Uco Valley.

WINEMAKING

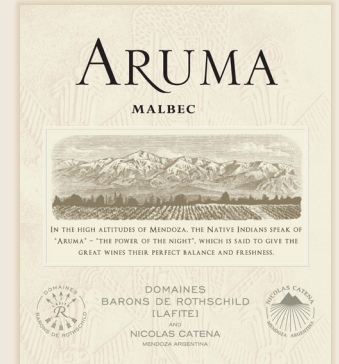
Bodegas Caro has four major Malbec vineyard terroirs, spanning the best of Mendoza and ARUMA is a blend of all four terroirs.

The grapes were hand harvested in March and were destemmed and crushed before fermentation in the traditional method, with pumping over and racking. Fermentation and maceration lasted from 12 to 25 days in 100% stainless steel vats.

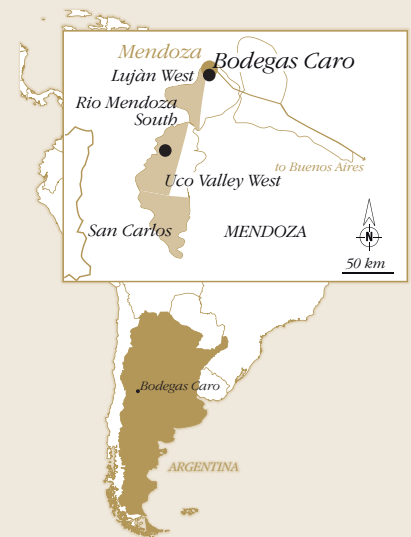
TASTING NOTES

Deep ruby color. To the nose, we find red fruits like ripe plums, cherries and raspberries as well as a soft spicy feeling. Fresh and juicy on the palate, a unique balance between acidity, gentle tannins and alcohol. Long and delicate finish.

CARO



91 JAMES SUCKLING
POINTS
June 2017



EDV
ESPRIT DU VIN
A TAUB FAMILY COMPANY

WINEMAKERS

Fernando Buscema
Olivier Tregot

TECHNICAL DATA

Acidity
5.25 g/L - pH: 3.6
Alcohol
13%

SUGGESTED RETAIL PRICE:
\$17.99