



DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

CARO 2013

BACKGROUND

CARO was born of the alliance between two wine cultures (French and Argentine), two noble grape varieties (Cabernet Sauvignon and Malbec), and two renowned wine families, Domaines Barons de Rothschild (Lafite) and Nicolas Catena. Both vigneron since the 19th century, these two powerful organizations have combined their deep knowledge of Mendoza's high altitude terroir and the art of winemaking to create a unique wine: CARO.

APPELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

50% Malbec, 50% Cabernet Sauvignon

VINTAGE NOTES

Winter and spring were mainly wet, drying up towards the end of the season, followed by average temperatures. The beautiful weather during the last month enabled the grapes to be picked at perfect ripeness.

WINEMAKING

The grapes come from the vineyards of Vistalba, La Consulta, Agrelo, Tupungato and Tunuyan (which are all over 30 years old and situated at an altitude between 2,625 and 4,593 feet). The meticulous selection takes place in the vineyards of the Catena family as well as in the vineyards of producers with the greatest terroirs of Mendoza.

The grapes were hand-picked between March 21nd – May 3rd, de-stemmed and crushed before fermentation. The fermentation lasted between 7 to 14 days under selected yeast using the traditional method with pumping-over and rack and return. Maceration lasted between 15 to 20 days for the Cabernet Sauvignon and 7 to 14 days for the Malbec. Malolactic Fermentation is 15% in barrels and 85% in stainless steel vats.

AGEING

18 months in French oak barrels. Blending is performed at the moment of the first racking. The barrels are all made at Domaines Barons de Rothschild (Lafite) cooperage in Bordeaux.

TASTING NOTES

Intense ruby color. On the nose, aromas of red and black fruits, mingled with hints of mocha and spices. Evolves slowly, revealing layer after layer of elegant fragrances. On the palate, the acidity is refreshing and persistent. Well-balanced tannins contribute to the harmony and smoothness of the palate.

CARO



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WINEMAKERS

Fernando Buscema
Olivier Tregot

TECHNICAL DATA

Acidity
5.18 g/L - pH: 3.7
Alcohol
14.5%
Residual Sugar
<2 g/L

SUGGESTED RETAIL PRICE:
\$62.99

