



DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

CARO 2017

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 Nicolás 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 portfolio of wines: CARO, Amancaya, and Aruma. Two noble grapes, two families, one dear and elegant portfolio of wines.

APPELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

74% Malbec, 26% Cabernet Sauvignon

VINTAGE NOTES

The 2017 vintage was characterized by slightly above average rainfall, especially during bud break. Temperatures were close to the seasonal average, apart from an episode of frost on October 21st that caused some damage to the vines. Towards the end of the summer, the nights became warmer than usual, which, combined with a generally dry quarter, had an accelerating effect on the ripening cycle and the harvest started two weeks early. The resulting grapes showed great balance between sugar and acidity, and the Malbec reached tannins of remarkable softness. The Cabernet Sauvignon from deeper soils had a slower maturity, while those from stony soils reached an excellent balance with their typical spicy character.

WINEMAKING

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.

AGEING

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

This wine has a dark, intense color, with hints of violet. The nose reveals a complex mix of aromas including raspberry, black pepper, violets, cloves and subtle notes of dark chocolate. On the palate the wine is well-balanced with a refreshing acidity and ripe tannins that contribute to the harmony and smoothness of the palate.

CURRENT WINEMAKER

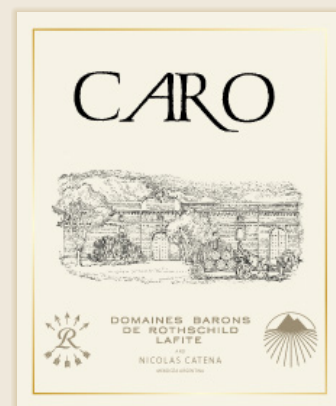
Philippe Rolet

TECHNICAL DATA

pH: 3.66

Alcohol
14%

CARO



97 JAMES SUCKLING
December 2020
POINTS

94 PTS VINOUS 10/20

92 PTS WINE SPECTATOR 10/21

92 PTS WINE & SPIRITS 10/20

**BEST BUY; YEAR'S BEST
MENDOZA MALBEC**

91 PTS WINE ADVOCATE 3/21



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