

DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

ARUMA MALBEC 2019

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

TERROIR & VINTAGE NOTES

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.

Winter went by with regular temperatures, but sprouting occurred a few days earlier than usual (October 5th in the case of Malbec). Furthermore, flowering, fruit set and veraison occurred during the expected dates. Fortunately, good weather predominated throughout the season with little rainfall, specifically during March (16 mm) in relation to the historic average for that month (30 mm). These typical weather conditions (sunny and dry days, and also an important thermal oscillation between night and day), allowed both grapes and tannins to ripen slowly, which helped preserve a remarkable freshness. The harvest started on March 25th and finished on April 22nd.

WINEMAKING & AGEING

Grapes were harvested by hand, carefully selected, destemmed and crushed before being placed in stainless steel tanks for fermentation. A traditional winemaking process ensued with pump-over and delestage. Total maceration time lasted from 12 to 15 days.

Aruma is aged in tanks in order to preserve its fruit-driven style and allow the varietal characteristic of the Malbec to come through.

TASTING NOTES

Deep reddish color. The nose shows a great aromatic intensity where we find white flowers, red fruits and cherries. On the palate the wine is fresh, fruity, and it also expresses a pleasant balance between acidity, tannins and softness. The finish is long and delicate.

CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

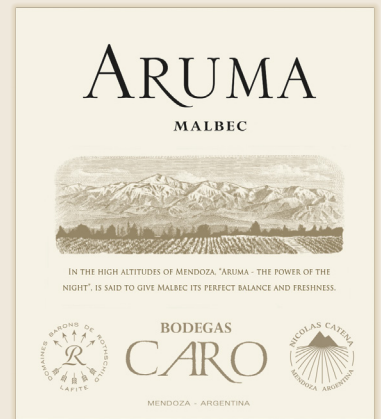
Acidity: 5.3 g/L

pH: 3.6

Alcohol

14.5%

CARO



91 JAMES SUCKLING
APRIL 2021
POINTS

92 PTS TIM ATKIN 5/21
"MASTER OF WINE 2021
REPORT: BEST OF ARGENTINA"

90 PTS WINE ADVOCATE 3/21



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