

DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

ARUMA MALBEC 2018

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

A particularly harsh winter in the foothills of the Andes Cordillera was followed by a sunny spring, enabling budding and flowering to take place as usual. However, one night in October brought a dramatic fall in temperatures, affecting the setting of the fruit in some plots, and resulting in a smaller number of berries in the bunches. Fortunately, fine weather predominated for the rest of the season, with not much rain and a completely dry March.

These conditions, typical of the Mendoza region, with dry, sunny days and a particularly pronounced difference in 2018 between day and night-time temperatures, enabled the grapes and tannins to ripen slowly and steadily, while preserving a superb freshness. On March 25, 2018, temperatures fell once again in the high-altitude vineyard, but the vines coped well with the colder weather and ripening continued without any problems, resulting in one of the best harvests of this decade.

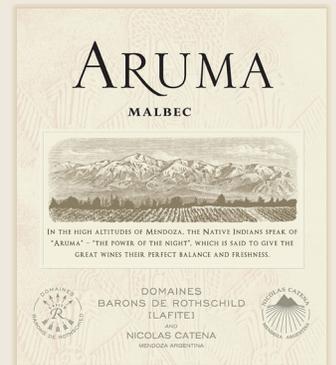
WINEMAKING

Grapes are harvested by hand, carefully selected, destemmed and crushed before being placed in stainless steel tanks for fermentation. A traditional winemaking process ensues with pump-over and delestage. Total maceration time lasts 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

The robe is deep red with hints of violet. The nose reveals aromas of plum and red fruit. The palate is fresh and elegant, with remarkable balance between tannins, acidity and alcohol. Long, delicate finish. Overall, a very convivial, attractive wine.

CARO



93 JAMES SUCKLING
April 2020
POINTS

90 PTS WINE ENTHUSIAST 4/21

90 PTS VINOUS 10/20



CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

Acidity
4.98 g/L - pH: 3.78

Alcohol
14%



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