



DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

AMANCAYA RESERVE RED BLEND 2018

BACKGROUND

The success of the first vintages of CARO encouraged Domaines Barons de Rothschild (Lafite) and the Catena family to create another premium wine, this time a Malbec dominated cuvée, that would nevertheless be a balance between the Bordeaux and Argentine styles. To celebrate its Andean origin, the wine was named Amancaya, after the mountain flower which grows in the Andes.

APPELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

70% Malbec, 30% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

Amancaya is the Quechua name of an endemic flower of the Andes found in the Mendoza area. Grapes are sourced from selected plots of old vines in Lujan de Cuyo just outside Mendoza, and also from Altamira, further South. In Lujan, soils are quite varied depending on how close vineyards are to the mountains or Mendoza River, and tend to form alluvial layers of loam, rock, and gravel. In Altamira, vineyards are planted at 1000m above sea level, on the ancient alluvial bed of the Tunuyan River.

The particularly harsh winter in the foothills of the Andes Cordillera was followed by a sunny spring, enabling budding and flowering to take place normally. Fine weather predominated for the rest of the season, with little rain and a completely dry March. These conditions, typical of the Mendoza region, with dry, sunny days and a big difference in temperatures between day and night-time, enabled the grapes to ripen slowly and steadily, softening the tannins while preserving a superb freshness. On March 25th temperatures dropped once again in our 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

The harvest was conducted by hand and grapes are carefully sorted on tables and destemmed before being placed in stainless steel tanks for fermentation. Regular pumping-over ensured a gentle extraction of the tannins.

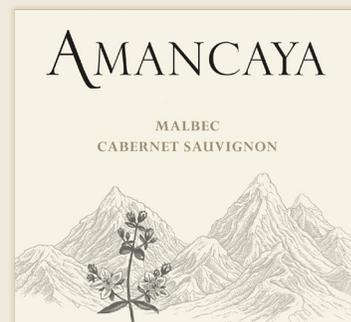
AGEING

After malolactic fermentation, 50% of the wine was transferred into French oak barrels for a period of 12 months, and 50% is placed in concrete vats.

TASTING NOTES

The robe is deep ruby in color. The nose is complex with aromas of cocoa, red fruits and figs layered with cinnamon and a touch of smokiness. The palate unveils seductive aromas of black fruit with very well-integrated oak. This wine has great balance and an exceptional freshness. Amancaya 2018 is pleasant to drink now and offer great aging potential.

CARO



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CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

Acidity
5.02 g/L - pH: 3.73
Alcohol
14.5%



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