



DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

CARO 2018

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 vignerons 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

76% Malbec, 24% Cabernet Sauvignon

VINTAGE NOTES

A harsh winter followed by a sunny spring triggered an even bud break and enabled full flowering. Good weather was the norm for the rest of the season, with little rainfall and a completely dry month of March. These conditions of sunny and dry days combined with the thermal oscillation between day and night allowed for slow and steady maturation of the grapes, softening the intensity of the tannins whilst preserving a remarkable freshness. On March 25th temperatures dropped again in the high-altitude vineyard, but fortunately this cold episode didn't affect the ripening process, instead leading to one of the best harvests in the decade.

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 and intense color. The nose reveals aromas of dark fruit such as blackcurrant and blueberry. On the palate, the wine is well-balanced with a good concentration and persistent freshness. The ripe and well-integrated tannins contribute to the harmonious feel of this wine. The finish is smooth with subtle notes of oak.

CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

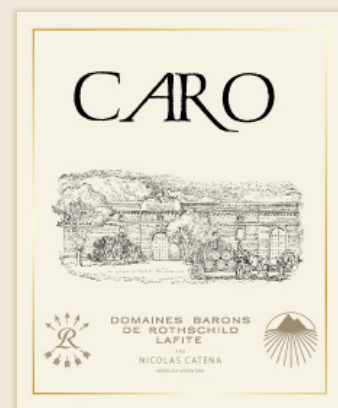
Total Acidity: 5.25 g/L

pH: 3.61

Alcohol

14.5%

CARO



98 TOP 4 WINES OF 2021: A
POINTS "BEST BORDEAUX BLEND"
TIM ATKIN
May 2021

96 PTS DECANTER 1/22

95 PTS VINOUS 11/21

95 PTS JAMES SUCKLING 4/21

#38 TOP 100 WINES OF ARGENTINA 2021

94 PTS WINE ADVOCATE 3/21



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