



DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

CARO 2015

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 Nicolas 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 wine: CARO.

APELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

85% Malbec, 15% Cabernet Sauvignon

VINTAGE NOTES

In the Uco Valley, Octobers' temperatures were close to 0° C, while in November the temperatures were the expected ones. On the first day of December there was an unusual frost in the south of the Uco Valley which affected part of the production in our plot. It also rained more than usual during February.

In the First Zone, the season showed a similar pattern to the one observed in the Uco Valley regarding the higher amount of rain and relative humidity. Early summer was quite pleasant with moderate temperatures. During this season, the heavy rains of February and March (over 7 inches more than the historical average) required a block-by-block assessment to determine the right vineyard management for each one, as part of our selecting for elegance philosophy.

WINEMAKING

The grapes come from the vineyards of Altamira (Uco Valley) and Las Compuertas (Luján de Cuyo close to Mendoza).

The grapes were hand-picked between March 19th–April 14th, de-stemmed and crushed before fermentation. The fermentation lasted between 7 to 14 days under selected yeast using the traditional method with pumping-over and rack and return. Maceration lasted 20 days.

AGEING

18 months in French oak barrels. Blending is performed at the moment of the first racking. The barrels are all made at Domaines Barons de Rothschild (Lafite) cooperage in Bordeaux.

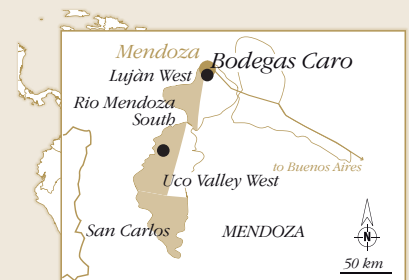
TASTING NOTES

Deep red color with intense ruby notes. On the nose, eucalyptus and dried fruit aromas, blended with hints of plum, coffee and chocolate. Ageing in French oak barrels gives the wine subtle notes of dark chocolate. The wine evolves slowly in the glass with several layers of flavors, and outstanding complexity.

CARO



91 JAMES SUCKLING
POINTS May 2016



WINEMAKERS

Fernando Buscema
Olivier Tregot

TECHNICAL DATA

Acidity
5.36 g/L - pH: 3.66
Alcohol
14%

SUGGESTED RETAIL PRICE:
\$62.99