

DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

AMANCAYA RESERVE RED BLEND 2012

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.

APELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

50% Malbec, 50% Cabernet Sauvignon

VINTAGE NOTES

The Uco Valley region experienced a normal to dry season, with 1.5" less rain than the average. Winter and spring were wetter than usual, and the end of the season was very dry, with no rain during February and March. Temperatures were within the normal range.

In the Agrelo and Las Compuertas regions, the season was characterized by average rain. December and February were dry with almost no rain, while January was very wet with 3.4" of rain. Temperatures were warm in the spring, followed by a cool January and a warm February. This vintage was very labor-intensive for the Cabernet Sauvignon, as a special plot-by-plot selection was established this year to help understand the natural potential of the small vineyard plots.

WINEMAKING

Like CARO, the grapes come from the vineyards of Vistalba, La Consulta, Agrelo, Tupungato and Tunuyan (which are all over 30 years old and situated at an altitude between 2,625 and 4,593 feet). The meticulous selection takes place in the vineyards of the Catena family as well as in the vineyards of producers with the greatest terroirs of Mendoza.

Harvests took place from March 21st to May 3rd. The grapes were handpicked, destemmed and pressed before fermentation. Maceration lasted between 15-25 days.

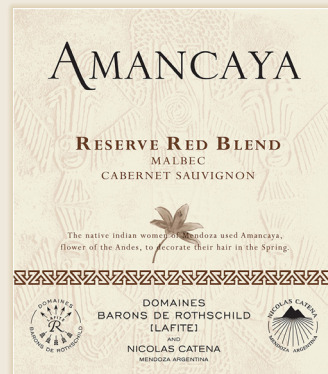
AGEING

Ageing took place for 12 months 20% in new oak barrels and 80% in second-use barrels.

TASTING NOTES

Deep ruby color with violet hints. The nose presents aromas of cloves, white pepper, and raspberry. The sleek chocolate and tobacco finish has a pleasant racy edge. On the palate, the tannins are velvety with a long-lasting finish. Layer upon layer of refined flavors and lingering acidity can be appreciated after the bottle has been opened. This well balanced, well defined wine can be drunk now, but will open up with more time.

CARO



91 JAMES SUCKLING
POINTS June 2015
90 PTS WINE ADVOCATE 8/15



CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

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

