

DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

AMANCAYA RESERVE RED BLEND 2014

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

65% Malbec, 35% Cabernet Sauvignon

VINTAGE NOTES

In the First Zone, the growing cycle started with a late budbreak due to the low temperatures during September. January had high temperatures and no rain, resulting in smaller berry size. February was the highest raining season in the last 12 years.

In Uco Valley, the season showed a similar pattern to the First Zone. March and the first half of April were warm but still more humid than usual. In the end, we obtained a great harvest in terms of quality.

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 25th to April 29th. The grapes were handpicked, destemmed and pressed before fermentation. Maceration lasted between 15 days.

AGEING

Ageing took place for 12 months, 50% in French oak barrels and 50% in concrete vats.

TASTING NOTES

Deep garnet with violet highlights. The nose presents fruity aromas of raspberries, followed by notes of mocha, coffee and spices. Well balanced and pleasant palate, the tannins are refined and elegant, giving a soft yet mouth-filling structure. Amancaya 2014 is a remarkable wine of outstanding character that could be drunk now, but will open up with more time.

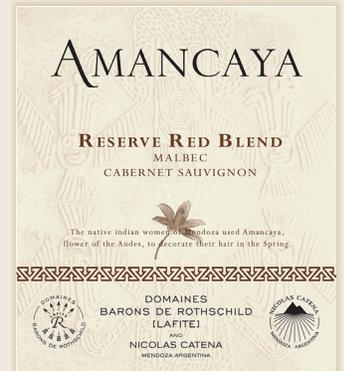
CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

Acidity
5.01 g/L - pH: 3.70
Alcohol
14.5%

CARO



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