

DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

AMANCAYA RESERVE RED BLEND 2015

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

85% Malbec, 15% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

In Uco Valley, Octobers' temperatures were close to freezing, 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

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 during April. 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

Red deep color. The nose reveals fruit aromas of red and black berries with notes of mocha, spices and pepper. On the palate the texture is balanced with elegant and velvety tannins, giving a soft yet mouth-filling structure. Overall, a complex mixture of fruits and spices that comprise elegantly Malbec and Cabernet Sauvignon.

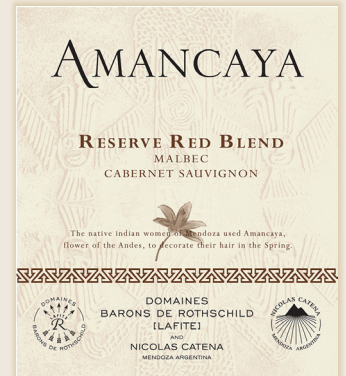
CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

Acidity
5.22 g/L - pH: 3.6
Alcohol
14.5%

CARO



92 JAMES SUCKLING
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