

DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

AMANCAYA RESERVE RED BLEND 2016

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

70% Malbec, 30% Cabernet Sauvignon

TERROIR & VINTAGE NOTES

2016 was characterized by the elegant and unique combination of the bud break point coinciding with the lowest temperatures recorded in Mendoza in the last fifty years. At harvesting, an unusual equilibrium was reached of alcohol levels, high acidity and vibrant flavors.

Fresh and rainy weather was present in the Uco Valley from the bud break to January, which delayed the cycle by almost a month. Fortunately, February and March came with pleasant temperatures and dry days, more typical of this area.

The First Zone's season showed a similar pattern to the Uco Valley, with regards to temperature. Nevertheless, the soils are heavier and deeper in Agrelo and Las Compuertas than in Altamira (Uco Valley). Consequently, the harvest not only took longer than normal but it also took place at the same time as in Uco Valley.

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 4th to April 22nd. The grapes were handpicked, destemmed and pressed before fermentation. Maceration lasted 10 days.

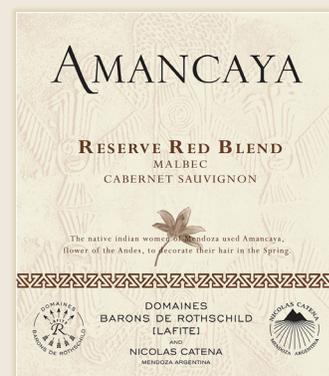
AGEING

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

TASTING NOTES

Deep ruby color. The nose is expressive with notes of red fruits, coffee and black pepper. Complex on the palate with aromas of plums, fruit and spices, this well-balanced wine is an elegant expression of Malbec and Cabernet Sauvignon.

CARO



94 TIM ATKIN
POINTS May 2018

92 PTS JAMES SUCKLING 4/18

90 PTS WINE ADVOCATE 6/18



CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

Acidity
5.25 g/L - pH: 3.68
Alcohol
13.1%



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