



DOMAINES BARONS DE ROTHSCHILD (LAFITE)/  
NICOLAS CATENA

## BODEGAS CARO

### ARUMA MALBEC 2020

#### BACKGROUND

For its tenth anniversary, Bodegas CARO chose to celebrate the grape that has come to symbolize Argentina's vineyards by selecting a pure Malbec: ARUMA! Originally from France, Malbec (Cahors) was introduced to Argentina by a Frenchman, Jean Pouget, in 1868, which coincidentally was the same year James de Rothschild purchased Château Lafite. A very fruity, exuberant, powerful grape, Malbec has adapted wonderfully to the Mendoza region where the sunshine and cool nights soften its tannins and reveal its velvety-smoothness. "ARUMA" means the "night" in the language of the Quechua, the native Indians of the Mendoza region. We chose this name because it is the intense darkness of the nights in the Andes and the pure mountain air that give the wines the rich, authentic character of their terroir. ARUMA - the wine of the mountain nights.

#### APPELLATION

Mendoza, Argentina

#### VARIETAL COMPOSITION

100% Malbec

#### TERROIR & VINTAGE NOTES

Sheltered from the rain by the mountains to the West and the Pampa to the East, the region is very arid. Mendoza wines draw their character from an exceptional sun exposure and wide temperature variations between night and day.

The 2020 vintage was historical in many ways. It was the earliest vintage in the last 50 years! Following a dry and prolonged mild winter at the foothills of the Andes, the sunny days of spring allowed for an early bud burst and flowering. The good weather prevailed over the rest of the season, with low rainfall.

The abnormally warm vintage, especially in March, led to our earliest vintage ever. All the grapes reached phenolic ripeness in a very short time span this year. The absence of rain during the harvest allowed the grapes to reach the winery in excellent condition.

The harvest started on March 10th in Altamira and finished on March 26th with grapes from San Pablo.

#### WINEMAKING & AGEING

Grapes were harvested by hand, carefully selected, destemmed and crushed before being placed in stainless steel tanks for fermentation. A traditional winemaking process ensued with pump-over and delestage. Total maceration time lasted from 12 to 15 days.

Aruma is aged in tanks in order to preserve its fruit-driven style and allow the varietal characteristic of the Malbec to come through.

#### TASTING NOTES

Deep reddish color. The nose shows a great aromatic intensity of white flowers, red fruits and cherries. On the palate the wine is fresh, fruity, expressing a pleasant balance between acidity, tannins and softness. The finish is long and delicate.

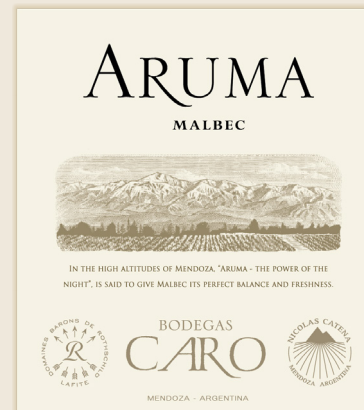
#### CURRENT WINEMAKER

Philippe Rolet

#### TECHNICAL DATA

Acidity: 5.20 g/L  
pH: 3.68  
Alcohol  
14.5%

# CARO



**92** JAMES SUCKLING  
POINTS  
March 2022

90 PTS VINOUS 11/21



TAUB FAMILY  
SELECTIONS