

DOMAINES BARONS DE ROTHSCHILD (LAFITE)/
NICOLAS CATENA

BODEGAS CARO

ARUMA MALBEC 2014

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

VINTAGE NOTES

The Malbec grapes are grown in 2 valleys: First Zone and Uco Valley. The Agrelo and Las Compuertas regions in the First Zone were characterized by average rain. December and February were dry with almost no rain and January was very wet, 3.4" of rain. Spring was warm, followed by a cool January and a warm February.

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

Temperatures were within the normal range resulting in excellent bud breaks and fruit sets.

WINEMAKING

Bodegas Caro has four major Malbec vineyard terroirs, spanning the best of Mendoza and ARUMA is a blend of all four terroirs.

The grapes were hand harvested from March 21st to April 13th and were destemmed and crushed before fermentation in the traditional method, with pumping over and racking. Fermentation and maceration lasted from 12 to 25 days in 100% stainless steel vats.

TASTING NOTES

Deep red color with hints of purple. The nose expresses notes of red fruit, plums, strawberries and violets. Intense palate with silky, well-rounded tannins. Long delicate finish.

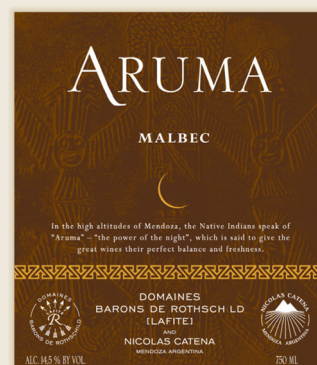
CURRENT WINEMAKER

Philippe Rolet

TECHNICAL DATA

Acidity
5.10 g/L - pH: 3.78
Alcohol
14%
Residual Sugar
1.96 g/L

CARO



90 JAMES SUCKLING
POINTS June 2015



TAUB FAMILY
SELECTIONS